Edgebaston Chardonnay 2016

main variety Chardonnay | vintage 2016

analysis alc: 13.84 | ph: 3.27 | rs: 3.2 | ta: 5.9 | va: 0.48 | ts02: 116 | fs02: 25

type	White	producer	Edgebaston Vineyard I David Finlayson Wines
style	Dry	winemaker	David Finlayson
taste	Fruity	wine of	Stellenbosch
body	Medium		

tasting notes

This is the Ninth vintage of Edgebaston Chardonnay. The wine includes grapes from a 31 year old vineyard with 3 different clones of Chardonnay planted. As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. The tight minerality keeps a wonderful acid grip on the palate showing good aging potential. A floral note of wild, white flowers such as frangipani and almond blossom is obvious on the front of the nose and follows through the palate.

ageing potential

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blend information

100% Chardonnay

food suggestions

Likened by many to the flavours found in cooler Burgundian and Chablis sites, the focus here is to make elegant wines, the ideal accompaniment to foods such as paella, quail and pork.

in the vineyard

Soil Type: Malmesbury Shale on deep red clay, Hutton.

about the harvest

Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours.

in the cellar

Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. Barrel fermented with natural yeasts. 30% malolactic fermentation.
25 % New French Oak – Nevers, Allier; Medium Toasted
25 % 2nd Fill French Oak – Medium Toasted
25 % 3rd Fill French Oak
25 % 4th Fill French Oak