

## Edgebaston Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 13.50 | ph: 3.32 | rs: 3.7 | ta: 5.8 | va: 0.39 | ts02: 92 | fs02: 19

type White

producer Edgebaston

style Dry

winemaker David Finlayson

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

This is the Tenth vintage of Edgebaston Chardonnay. The wine is made from 4 different vineyards. 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

Early February to March 2017. 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

Barrel fermented with natural yeasts. 30% malolactic fermentation.

Ten months in French Oak;

10 % New French Oak – Nevers, Allier; Medium Toasted

30 % 2nd Fill French Oak – Medium Toasted

30 % 3rd Fill French Oak

30 % 4th Fill French Oak

