

Edgebaston Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 14.61 | ph: 3.58 | rs: 2.5 | ta: 5.7 | va: 0.73 | ts02: 86 | fs02: 35

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Full

tasting notes

Produced from three outstanding clones of Cabernet Sauvignon planted as "Mother Blocks" for the South African vineyard industry due to their suitability to the deep red clay soils on Edgebaston. Made to exude absolute purity of varietal character and as such display true Cabernet Sauvignon cassis and blackcurrent flavours. The wine has a fresh, minty herbaceousness backed by mocca vanilla oak. Firm structured tannins and a long finish on the palate show good ageing potential. Made with more than a nod to the classic wines of the Medoc in the Bordeaux region, showing the period of time David Finlayson spent working at world renowned Chateau Margaux.

blend information

100% Cabernet Sauvignon

in the vineyard

Soil type: Malmesbury Shale on deep red clay

about the harvest

Harvest date: Late March 2016

All grapes were hand picked.

in the cellar

All grapes were hand picked and fermented in Stainless Steel Tanks. A traditional punch down every 4 hours is used to extract the fine tannins and colour from the skins. Maturation took place in 50% new and 50% 2nd fill 300l French oak barrels for 18 months.

50% New French Oak – Nevers, Allier; Medium Toasted

50% Second Fill 300L French Oak

Coopers: D&J, Mercury

