



Edgebaston The Berry Box Red 2017

main variety Merlot

vintage 2017

analysis alc: 14.53 | ph: 3.58 | rs: 2.5 | ta: 5.7 | va: 0.8 | ts02: 86 | fs02: 30

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Fruity

wine of origin Stellenbosch

body Light

tasting notes

A medley of small berry and fruit flavours including blackcurrant, raspberry, strawberry, mulberry and blackberry combine with a hint of anise and vanilla to give a wine that is instantly gratifying in flavour whilst showing good structure and tannin concentration to allow for some maturation.

blend information

86% Merlot, 14% Cabernet Sauvignon

in the vineyard

Soil Type : Malmesbury Shale on deep red clay
Appellation : W.O. Stellenbosch

about the harvest

Mid-February to mid-March 2017

in the cellar

A variety of vinification methods were used in making the merlot. Open top fermentations with punchdown routines as well as closed fermentations and pumpovers were employed to suit the needs of each variety in the blend. The resultant, soft tannins and berry flavours have been blended to compose a modern, fruit driven wine with class.

16 Months Maturation in; 20% 1st Fill New French Oak - Nevers, Allier; Medium Toasted 40% 2nd Fill French Oak - Medium Toasted 40% 3rd Fill French Oak.

Bottled under screwcap to ensure quality.