



## Edgebaston Cabernet Sauvignon 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 15.38 | ph: 3.42 | rs: 2.9 | ta: 6.3 | va: 0.74 | ts02: 80 | fs02: 42

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.

### blend information

100% Cabernet Sauvignon

### in the vineyard

Soil type: Malmesbury Shale on deep red clay

### about the harvest

All grapes were hand picked.

Harvest date: Early March 2017

### 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 French oak barrels for 14 months.

20% New French Oak - Nevers, Allier; Medium Toasted

60% Second Fill 300L French Oak

20% Third Filled French Oak