



Edgebaston Pinot Noir 2017

main variety Pinot Noir

vintage 2017

analysis alc: 13.92 | ph: . | rs: 1.2 | ta: 5.6 | va: 0.81 | ts02: 83 | fs02: 19

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

wine of origin Western Cape

tasting notes

A fresh, modern, New World style with a nod to the complexity of Burgundy. This Pinot Noir shows ripe, fresh Raspberry, Strawberry and Vanilla notes on the nose. The palate has a touch of minerality and earthiness layered below the fresh, clean fruit.

ageing potential

The wine shows wonderful, youthful drinkability with the potential to age well for 3-5 years.

blend information

100% Pinot Noir

in the vineyard

Appellation: W.O. Coastal Region (Stellenbosch / Tulbagh)

Soil Type: Various from sandy gravel to shale

about the harvest

Harvest Date: February to April 2017

in the cellar

Sourced from vineyards in Stellenbosch and one high in the Tulbagh mountains, the bunches were hand sorted and de-stemmed. Fermentation in 3000 litre tanks. 2 pump-overs per day. 2 weeks maceration on skins. Maturation period, 10 months in 300 litre barrels.

50 % New French Oak - Nevers, Allier - Medium Toasted

50% 2nd Fill French Oak - Medium Toast