



Edgebaston David Finlayson GS Cabernet Sauvignon 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 15.34 | ph: 3.49 | rs: 2.8 | ta: 5.8 | va: 0.70 | ts02: 53 | fs02: 17

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Huge

tasting notes

This Wine is made from one clone of Cabernet Sauvignon planted on Edgebaston. The wine displays Cabernet Sauvignon cassis and blackcurrant fruit on the nose as well as having a fresh minty, herbaceous ness backed by mocha vanilla. A broad midpalate and long lasting flavours of Boysenberry and hints of sweet Mulberry follow through to join with the fresh Vanilla and Nutmeg spice on the finish. Firm structured tannins and a long finish on the palate show great ageing potential.

blend information

100% Cabernet Sauvignon

in the vineyard

Soil Type: Malmesbury Shale on deep red clay.

about the harvest

Harvest Date: Late March 2017.

All grapes were hand picked and fermented in Stainless Steel Tanks.

in the cellar

Maturation: 100% New French Oak - Nevers, Allier, Medium Toasted. Maturation in new 300l French oak barrels for 18 months.

Only 4000 bottles produced.