



Edgebaston David Finlayson GS Cabernet Sauvignon 2017

main variety	Cabernet Sauvignon	vintage	2017
analysis	alc: 14.05 ph: 3.46 rs: 1.6 ta: 6 va: 0.57 ts02: 74 fs02: 21		
type	Red	producer	Edgebaston
style	Dry	winemaker	David Finlayson
taste	Herbaceous	wine of origin	Stellenbosch
body	Huge		

tasting notes

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.

ageing potential

Firm structured tannins and a long finish on the palate show good ageing potential.

blend information

90% Cabernet Sauvignon , 6% Petit Verdot , 4% Cabernet Franc

in the vineyard

Soil Type: Malmesbury Shale on deep red clay. Produced from four outstanding clones of Cabernet Sauvignon planted on different sites in the Stellenbosch area. 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.

about the harvest

Harvest Date: Late March 2017.
All grapes were hand picked and fermented in Stainless Steel Tanks.

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.

Wood Elevation: 20% New French Oak - Nevers, Allier; Medium Toasted, 60% Second Fill 300L French Oak, 20% Third Filled French Oak.