



## Edgebaston Chardonnay 2009

main variety Chardonnay

vintage 2009

analysis alc: 13.67 | ph: 3.34 | rs: 3.8 | ta: 6.5

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

body Medium

### tasting notes

This is the fourth vintage of Edgebaston Chardonnay. As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. The tight minerality keeps a wonderful acid grip on the palate showing good ageing potential. A floral note of wild, white flowers such as frangipani and almond blossom is obvious on the front of the nose and follows through the palate.

### blend information

100% Chardonnay

### food suggestions

Likened by many to the flavours found in cooler Burgundian and Chablis sites, the focus here is to make elegant wines, the ideal accompaniment to food.

### in the vineyard

Soil Type Malmesbury Shale on deep red clay

The wine now includes grapes from a 27 year old vineyard with 7 different clones of Chardonnay planted.

### about the harvest

Hand picked Chardonnay grapes, picked in three tranches with Sugars from 22 Brix up to 25 brix to ensure a variety of flavours.

Harvest Date Early March 2009

### in the cellar

100 % barrel fermented with natural yeasts.

0 % malolactic fermentation.

### Wood Elevation

30 % New French Oak - Nevers,

Allier: Medium Toasted

50 % 2nd Fill French Oak - Medium Toasted

20 % 3rd Fill French Oak