



## David Finlayson GS Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 15.44 | ph: 3.54 | rs: 3.0 | ta: 6.0 | va: 0.75 | ts02: 109 | fs02: 35

type Red

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Herbaceous

wine of 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, herbaceousness 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.

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### 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: Late March 2016

### in the cellar

Fermented in Stainless Steel Tanks. Maturation in new 300l French oak barrels for 18 months. 100% New French Oak – Nevers, Allier; Medium Toasted.