



## Edgebaston Chardonnay 2008

main variety Chardonnay

vintage 2008

analysis alc: 13.5 | ph: 3.33 | rs: 3.8 | ta: 6.1 | va: 0.33 | ts02: 120 | fs02: 40

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

body Medium

### tasting notes

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

### in the vineyard

Malmesbury Shale on deep red clay

### 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 2008

### in the cellar

100% barrel fermented with natural yeasts and 20% of the wine underwent malolactic fermentation.

### Wood Elevation:

30% New French Oak - Nevers, Allier; Medium Toasted

50% 2nd Fill French Oak - Medium Toasted

20% 3rd Fill French Oak