



## Edgebaston G.S. Cabernet Sauvignon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.4 | ph: 3.64 | rs: 2.1 | ta: 6.1 | va: 0.77 | ts02: 92 | fs02: 38

type Red

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Herbaceous

wine of Stellenbosch

body Huge

### tasting notes

The wine displays Cabernet Sauvignon cassis and blackcurrent fruit on the nose as well as having a fresh minty, herbaceousness backed by mocca 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.

### ageing potential

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

### blend information

100% Cabernet Sauvignon

### in the vineyard

Malmesbury Shale on deep red clay.

### about the harvest

All grapes were hand picked.

Harvest Date: Early March 2007

### in the cellar

Fermented in Stainless Steel Tanks. Maturation in new 300 litre French oak barrels for 18 months

### Wood Elevation:

100% New French Oak - Nevers, Allier; Medium Toasted