Edgebaston Chardonnay 2009

main variety Chardonnay | vintage 2009

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

type White
style Dry
taste Fruity
body Medium

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

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