



## Edgebaston Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 13.0 | ph: 3.15 | rs: 6.0 | ta: 6.9 | va: 0.47 | ts02: 130 | fs02: 40

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

wine of Stellenbosch

### tasting notes

Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy mid-palate. A softer and rounder version of Sauvignon Blanc than most modern day examples with more than a nod to the French style of the Loire.

### ageing potential

Ideal with seafood dishes and spicy summer salads.

### blend information

90% Sauvignon Blanc, 10% Semillon

### food suggestions

Ideal with seafood dishes and spicy summer salads.

### in the vineyard

Soil Type: Loam to red gravel soils

### about the harvest

The grapes were HAND-picked early in the mornings and kept cold on their journey to the winery.

### in the cellar

The utmost care was taken in the production process to maintain the wines fresh green character and racy acidity.

All grapes were pressed in a variety of methods including destemming-crushing and whole bunch and then fermented in batches in stainless steel tanks of 5000 litres. Cold fermentation with a variety of different yeasts was followed by 6 months maturation on the lees. Regular stirring of the lees allowed a creamy texture to develop in the wine.