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 I 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.