



Edgebaston Chardonnay 2010

main variety Chardonnay

vintage 2010

analysis alc: 13.35 | ph: 3.55 | rs: 3.1 | ta: 6.2 | va: 0.5 | 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

This is the fifth vintage of Edgebaston Chardonnay. The wine now includes grapes from a 28 year old vineyard with 7 different clones of Chardonnay planted. As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. 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.

ageing potential

The tight minerality keeps a wonderful acid grip on the palate showing good ageing potential.

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 foods such as paella, quail and pork.

in the vineyard

Soil Type: 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 2010

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