

# Edgebaston Cabernet Sauvignon 2009

 main variety Cabernet Sauvignon
 vintage 2009

 analysis alc: 15.02 | ph: 3.65 | rs: 3 | ta: 6.2 | va: 0.63 | ts02: 97 | fs02: 27

 type Red
 producer Edgebaston Vineyard I David Finlayson Wines

 style Very Dry
 winemaker David Finlayson

 taste Herbaceous
 wine of Stellenbosch

## tasting notes

body Full

Made to exude absolute purity of varietal character and as such displays true Cabernet Sauvignon cassis and blackcurrant flavours. The wine has a fresh, minty herbaceousness backed by mocca vanilla oak. Firm structured tannins and a long finish on the palate show good aging potential. Made with more than a nod to the classic wines of the Medoc in the Bordeaux region, showing the period of time David Finlayson spent working at world renowned Chateau Margaux.

# blend information

100% Cabernet Sauvignon

### in the vineyard

Produced from two outstanding clones of Cabernet Sauvignon planted as "Mother Blocks" for the South African vineyard industry due to their suitability to the deep red clay soils on Edgebaston.

#### about the harvest

Harvest date: Early March 2009 All grapes were hand picked.

#### in the cellar

Fermented in stainless steel tanks. A traditional punch down every 4 hours is used to extract the fine tannins and colour from the skins. Maturation took place in new and 2nd fill, 300 litre French oak barrels for 18 months.

Wood Elevation: 70 % New French Oak - Nevers, Allier, Medium Toasted

Coopers: D&J, Boutes, Vicard, Nadalie

COMMENT SAUVIONON 200

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