Edgebaston The Berry Box White 2015

main variety Sauvignon Blanc | vintage 2015

analysis alc: 13.5 | ph: 3.22 | rs: 6.5 | ta: 6.5 | ts02: 80 | fs02: 37

type White
style Off Dry
taste Fruity

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

tasting notes

This wine has been made in a style that will change and develop over time in the bottle. The varieties each lend their own character to the wine. The Semillon starts as a youthful, fresh green leafy flavours that will mature into honeyed, waxy flavours as the wine evolves. The Sauvignon Blanc adds a tropical fruit and green apple flavour with a zesty acidity. The Viognier supports the acid with richness and stonefruit flavours that will become more prominent as the wine ages in bottle.

blend information

63% Sauvignon Blanc, 34% Semillon, 3% Viognier

in the vineyard

Soil Type: Malmesbury Shale on deep red clay.

about the harvest

Hand picked grapes from three sites in Stellenbosch

in the cellar

Grapes were fermented separately in Stainless steel tanks, old barriques and concrete eggs at temperatures ranging between 10 and 18 Degrees Celsius. Aromatic yeast strains add to the fruitiness of the freshly fermented wines. The Viognier was specifically barrel fermented.