Edgebaston The Berry Box White 2019

main variety Sauvignon Blanc | vintage 2019

analysis alc: 13.75 | ph: 3.12 | rs: 5.5 | ta: 6.8

type White
style Dry
taste Fruity
body Light

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

tasting notes

Today we celebrate nature with this classic, yet contemporary wine blend, comprising four cultivars. Brimming with aromas and flavours of tropical fruits, including litchi, papaya and granadilla. Enjoy with good food and your favourite friends. 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. Viognier adds Stonefruit flavours that will become more prominent as the wine ages in bottle.

blend information

43% Sauvignon Blanc, 30% Semillon, 27% Viognier

food suggestions

Enjoy with good food and your favourite friends.

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 were specifically fermented in the concrete eggs.