Edgebaston Sauvignon Blanc 2022

main variety Sauvignon Blanc | vintage 2022

analysis alc: 14.21 | ph: 3.26 | rs: 1.3 | ta: 5.8 | va: 0.45

type White
style Dry
taste Fruity
body Light

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

tasting notes

The grapes were picked early in the mornings and kept cold on their journey to the winery where the utmost care was taken in the production process to maintain the wines fresh green character and racy acidity. Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy midpalate. 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.

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

in the cellar

All grapes were hand picked, 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 2 months maturation on the lees. Regular stirring of the lees allowed a creamy texture to develop in the wine.