# David Finlayson Sauvignon Blanc 2023

main variety Sauvignon Blanc | vintage 2023

analysis alc: 13.2 | ph: 3.2 | rs: 2.4 | ta: 5.9 | va: 0.47 | ts02: 83 | fs02: 27

type White
style Dry
taste Fruity
body Light

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

## tasting notes

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.