David Finlayson Sauvignon Blanc 2024

main variety Sauvignon Blanc | vintage 2024

analysis alc: 13.2 | ph: 3.16 | rs: 2.4 | ta: 6.49

type	White	producer	Edgebaston Vineyard I David Finlayson Wines
style	Dry	winemaker	David Finlayson
taste	Fruity	wine of	Stellenbosch
body	Light		

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
Aspect of vineyards: N-S
Ha planted: 10
Planting distance: 1.2x2.4m
Trellis system: Hedge
Irrigation: Drip
Altitude: 20-300m
Temperature: 7-33C
Rainfall: 600-700mm

about the harvest

Harvest dates: February 2024
Average Production: 6t/ha
All grapes were hand picked.

in the cellar

All grapes were 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. Fined with Vegan friendly products and filtered with crossflow before bottling under screwcap to ensure quality.