



Edgebaston Chardonnay 2008

main variety Chardonnay

vintage 2008

analysis alc: 13.5 | ph: 3.33 | rs: 3.8 | ta: 6.1 | va: 0.33 | ts02: 120 | fs02: 40

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

The wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. The tight minerality keeps a wonderful acid grip on the palate showing good ageing potential. A floral note of wild, white flowers such as frangipani and almond blossom is obvious on the front of the nose and follows through the palate.

blend information

100% Chardonnay

in the vineyard

Malmesbury Shale on deep red clay

about the harvest

Hand picked Chardonnay grapes, picked in three tranches with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. Harvest Date: Early March 2008

in the cellar

100% barrel fermented with natural yeasts and 20% of the wine underwent malolactic fermentation.

Wood Elevation:

30% New French Oak - Nevers, Allier; Medium Toasted

50% 2nd Fill French Oak - Medium Toasted

20% 3rd Fill French Oak