



## 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 | 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.