



# Edgebaston Honey Shale Hill 2017

**Wine Maker:** David Finlayson

**Appellation:** Stellenbosch

**Varietal:** Sauvignon Blanc (76%), Semillon (13%), Viognier (11%)

**Yields per Acre:** 3.5 Tons

**Cases Produced:** 2,000

**Filtration and fining:** Crossflow sterile filtration.

**Wood treatment:** 15% 3rd fill French oak.

**Length of barrel maturation:** 4 months



**Alcohol:** 13.5%

**Total Acid:** 6.7 g/l

**Free/Total Sulfur:** 24/94

**pH:** 3.3

**Residual Sugar:** 13 g/l

**UPC#:**858441006156

**Viticultural Practices:** At Edgebaston our rare, indigenous Honey Shale soils provide good drainage and are packed with nutrients to keep our vines flourishing. This results in healthy, well balanced grapes with ( you've guessed it!) an alluring honey toned profile which characterizes our white wines and contributes to the irresistible appeal of this blend.

**Winemaker Notes:** The nose combines melon, white stone fruit and richer tropical tones with some of Viognier's floral notes mixing nicely with the Sauvignon Blanc's light herbal overtures aromatically. The palate is rich, with the sweet fruit picking up a smooth, creamy quality that spreads out across the mid palate, cut with some lengthening acidity that keeps this fresh and vibrant. Mouth filling with its exotic tropical and stone fruit flavors, yet possessing good drive from the wine's backbone of acidity; this is a real crowd pleaser with great diversity, be it with food or just drinking on its own.