



Edgebaston Honey Shale Hill 2015

Wine Maker: David Finlayson

Appellation: Stellenbosch

Varietal: Sauvignon Blanc (63%), Semillon (34%), Viognier (3%)
and Viognier (7%)

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#:760999988788

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: Sauvignon Blanc (63%) and Semillon (34%) leading the way, along with Viognier (3%) filling things out. 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.

Score(s): 87 pts Vinous/Tanzer - Bright, light yellow. High-toned, slightly warm aromas of pineapple, tropical fruits and redcurrant, plus a hint of caraway seed. Fat, ripe and a bit sweet, with pineapple and honey flavors dominating. Not short on acidity but could use a bit more delineation and flavor interest.
