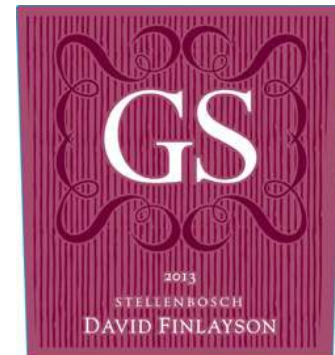




Edgebaston GS Cabernet Sauvignon 2013

Wine Maker: David Finlayson
Appellation: Stellenbosch
Varietal: Cabernet Sauvignon
Yields per acre: 2 tons
Cases produced: 300
Filtration and fining: No fining , coarse filtration
Wood treatment: 100% New French oak
Length of barrel maturation: 18 months



UPC#: 858441006149

Alcohol: 15.5%
pH: 3.65
Total Acid: 5.8
Residual Sugar: 2.9
Free/Total Sulfur: 25/98

Winemaker Notes: The grapes from our GS vineyard are very small, like peas and this leads to incredible concentration when we make this, our purest and finest expression of Cabernet Sauvignon from the Simonsberg mountain, home of South Africa's best Cabernets. The grapes are destemmed but not crushed into a small open fermenter. They are punched down with handheld sticks every 4-6 hours and after 5-6 days, the wine is pressed off into the new oak barrels to complete fermentation. After MLF, the wines are sulphured and then returned to barrel for 18 months before bottling.

Tasting notes: An immensely rich, dark and structured wine with a deep black ,crimson color. The palate is redolent of cranberry, cassis and blueberry with an aroma of mocha coffee and vanilla. The palate is weighty with a ripe tannic structure giving a velvety, smooth but dense covering of the tastebuds. The fruit sweetness of true Cabernet Sauvignon flavor is all pervading in this wine and carries it through long onto the aftertaste, leaving you wanting more!

Score(s): 91+ pts Vinous/Tanzer - (15.5% on the label; aged for 18 months in all-new 300-liter French oak barrels): Bright ruby-red. Pungent aromas of cassis, bitter chocolate, licorice and minerals, with hints of violet, mint and cocoa powder. Dense, thick and powerful but seamless too; a huge, sweet yet shapely cabernet with a touch of herbal, peppery lift leavening its sweetness. Finishes with serious tongue-dusting tannins and terrific building length. Has the balance to give early pleasure in the style of a young Napa Cabernet but this is built to age and will benefit from time to absorb its sweet oak component.