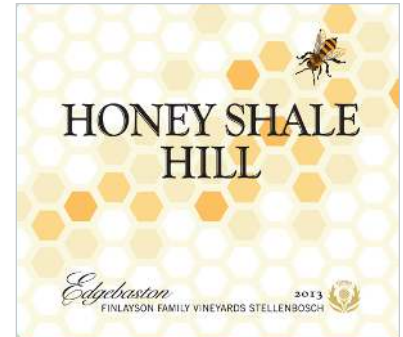




Edgebaston Honey Shale Hill 2013

Wine Maker: David Finlayson
Appellation: Stellenbosch
Varietal: Sauvignon Blanc 74%, Semillon 15%, 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#:752183185615

Viticultural Practices: Sauvignon Blanc and a portion of the Semillon were fermented in Stainless steel tanks. Less stirring took place 3 times to develop a creamy texture to the wine. A small portion of the Semillon and all the Viognier was fermented in aged white wine barrels and blended back into the wine. Bottled with a small amount of Residual sugar to make the wine ideal for consumption with foods that have some fire!

Wine Makers Notes: Lovely yellow green tinged color with brilliant reflection of light. Nose of Papaya, melon and litchi. Palate is smooth and creamy with soft, tropical fruit notes of papaya, litchi and mango and ends with a fresh, long finish.

Food Accompaniment: Great with slightly spicy dishes such as chicken korma, thai sweet and sour beef and chilli shrimp.