



Edgebaston Honey Shale Hill 2014

Wine Maker: David Finlayson

Appellation: Stellenbosch

Varietal: Sauvignon Blanc (57%) Chardonnay (29%), Semillon (7%) and Viognier (7%)

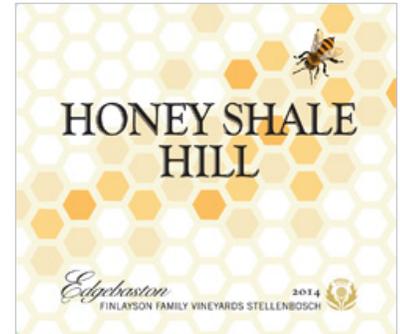
Yields per Acre: 3.5 Tons

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 out white wines and contributes to the irresistible appeal of this blend.

Wine Makers Notes: Sauvignon Blanc (57%) leading the way, along with Chardonnay (29%), Semillon (7%) and Viognier (7%) 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.

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

Score(s): 88 pts Stephen Tanzer/Vinous - 2014 Edgebaston Honey Shale Hill - (57% Sauvignon Blanc, 29% Chardonnay, 7% Semillon and 7% Viognier): Pale bright yellow. Grapefruit zest and lime notes lift the aromas of tropical fruits and flowers. Round and slightly thick, showing lovely concentration for this type of white blend. Sound limestoney acidity gives grip to the middle palate and carries the lightly spicy finish. The Viognier vines that go into this wine are at least 30 years old and this variety is quite apparent in the early going. -- Stephen Tanzer 88