



2025 EDWARDS SEMILLION SAUVIGNON BLANC

WINEMAKER'S NOTES (JOHNATHAN METTAM)

Bright aromas of guava, passionfruit, citrus and fresh herbs lead to a mouth-filling fleshy burst of these flavours with soft saline acidity giving length to the palate.

VITICULTURIST'S COMMENTS (CHRISTO EDWARDS)

Estate grown Semillon (59%) and Sauvignon Blanc (41%) grapes were select harvested in cool of the night on 7 March 2025, and immediately crushed, pressed, then clarified together in a stainless-steel tank. Cultured yeast was added the following day and fermentation to dryness was completed in a period of 16 days. The wine was racked off yeast lees, then cross flow filtered in late April prior to bottling in early May.

TECHNICAL DETAILS

VARIETAL	59% Semillon 41% Sauvignon Blanc
ALCOHOL	13%
HARVESTED	March 2025
BOTTLED	May 2025
CELLARING	Drink now

