

Edgebaston Shiraz 2006

The aim with this wine has been to make a classic styled Shiraz leaning more towards its European heritage. White pepper, violets, mulberry and smoky vanilla notes on the nose are backed up by a bracing freshness and dry, ripe tannins on the palate. A smoky, complex meat and spice character gives a long aftertaste.

variety : Shiraz | 100% Shiraz

winery : Edgebaston Vineyard I David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : **alc** : 14.2 % vol **rs** : 2.2 g/l **ta** : 6.1 g/l **va** : 0.60 g/l **so2** : 95 mg/l **fso2** : 35 mg/l

type : Red **style** : Dry **body** : Full **taste** : Herbaceous

pack : Bottle **closure** : Cork

2010 John Platter Wine Guide - 4 stars

ageing : Atleast 5 to 8 years ageing before this wine reaches its optimum drinkability.

in the vineyard : Vineyard Size: 4 hectare

Soil Type: Malmesbury Shale on deep red clay

about the harvest: Harvest Date: Mid March 2006

in the cellar : Bunches hand sorted and de-stemmed. Fermentation in 6000 litre tanks with 3-4 pump-overs per day. 2 weeks maceration on skins followed by malolactic fermentation in barrel.

Maturation period: 14 months in 225 and 300 litre barrels.

Wood Elevation:

30% New French Oak - Nevers, Allier; Medium Toasted

30% 2nd and 3rd Fill French Oak - Medium Toast

30% 2nd and 3rd Fill American Oak - Medium Toasted



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Stellenbosch

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www.edgebaston.co.za