

Edgebaston Shiraz 2008

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 : 14.3 % vol rs : 2.3 g/l pH : 3.62 ta : 5.7 g/l va : 0.64 g/l so2 : 99 mg/l fso2 : 30 mg/l

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

pack : Bottle **closure :** Cork

- 4 Star Platter

- Commended at International Wine Challenge 2011

ageing : Shows the promise of at least 5 to 8 years ageing before this wine reaches its optimum drinkability.

in the vineyard : Soil Type: Malmesbury Shale on deep red clay

about the harvest: Harvest Date: Mid March 2008

Bunches hand sorted and de-stemmed.

in the cellar : Fermentation in 6000 litre tanks with 3-4 pump-overs per day. Two 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