

## Edgebaston The Pepper Pot 2011

Made from grown grapes in the Stellenbosch, Paarl and Elgin regions, this wine is created to show the fresh, fruity and spice driven flavours of these Rhône varieties. The colour is youthful and purple/red. The nose is one of crushed black pepper, dark mulberry and mixed berry coulis.

Pure, clean dark red berry flavours flow onto a smooth palate with sufficient structure to warrant enjoyment with food such as Gourmet Pizza with Carpaccio and rocket salad.

**variety** : Shiraz | 51% Syrah, 24% Mourvèdre, 12% Cinsaut, 8% Grenache, 4% Tannat, 1% Viognier

**winery** : Edgebaston Vineyard | David Finlayson Wines

**winemaker** : David Finlayson

**wine of origin** : Western Cape

**analysis** : alc : 14.38 % vol rs : 2.9 g/l pH : 3.61 ta : 6.3 g/l va : 0.62 g/l so2 : 85 mg/l fso2 : 20 mg/l

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

**pack** : Bottle **closure** : Screwcap

- Winner - Best of Class Gold Medal: 94 points at the Los Angeles International Wine Competition 2013
- Commended at International Wine Challenge 2012
- Best Value Award 2012
- Robert Parker 2012 - 90pts

**in the vineyard** : Origin: Stellenbosch, Paarl and Elgin regions  
Soil type: Malmesbury Shale on deep red clay

**about the harvest**: All grapes were hand picked between February - March 2011.

**in the cellar** : All grapes were hand picked and fermented in stainless steel tanks. Soft pressed to allow fruit dominant characteristics.

**Wood Elevation:**

2nd and 3rd Fill French and American oak barrels for 10 months as well as 6500 litre vats.



### Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

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[www.edgebaston.co.za](http://www.edgebaston.co.za)