

## Edgebaston Syrah 2014

The aim with this wine has been to make a classic styled Syrah 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.

**variety :** Shiraz | 100% Shiraz

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

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 2.8 g/l   pH : 3.58   ta : 5.8 g/l   va : 0.56 g/l   so2 : 95 mg/l   fso2 : 33 mg/l

**type :** Red

**pack :** Bottle   **size :** 0   **closure :** Cork

Platter Guide 2015: 4 Star Platter

90 points: eRobert Parker

Platinum: SAWi 2015

Gold: Michelangelo International Wine & Spirits Awards

**ageing :** A smoky, complex meat and spice character gives a long aftertaste that 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:**

Mid-February to March 2013 in batches.

**in the cellar :**

Bunches hand sorted and de-stemmed. In some tanks 5% stems added back to ferment. Fermentation in 6000 litre tanks. 3-4 pump-overs per day. 2 weeks maceration on skins. Malolactic fermentation in barrel. Maturation period, 14 months in 225 and 300 litre barrels.

30 % New French Oak – Nevers, Allier; Medium Toasted 70% 2nd and 3rd Fill French Oak – Medium Toast



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Stellenbosch

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