wine.co.za
easiest way to buy wine

Edgebaston Syrah 2017

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 :** 14.13 % vol **rs :** 2.6 g/l **pH :** 3.51 **ta :** 5.7 g/l **va :** 0.76 g/l **so2 :** 49 mg/l **fso2 :** 15 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

Syrah 2015
-Platter Guide 2017: 4 Star Platter

Syrah 2014
-Gold: International Wine Challenge 2016
-Trophy: Vitis Vinifera
-93 points: Tim Atkin SA report

Syrah 2013
-Platter Guide 2015: 4 Star Platter
-90 points: eRobert Parker
-Platinum: SAWi 2015
-Gold: Michelangelo International Wine & Spirits Awards

Shiraz 2008
-Platter Guide 2012: 4 Star Platter
-Commended at International Wine Challenge 2011

Shiraz 2007
Not produced

Shiraz 2006
-Platter Guide 2010: 4 Star Platter

Shiraz 2005
-Platter Guide 2008: 4 Star Platter
-91 points: Wine Spectator

Shiraz 2004
-Double Gold Michaelangelo International Wine Awards
-4 ½ Star Platter

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 2017 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

Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

083 263 4353

www.edgebaston.co.za