

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 | 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