

## David Finlayson The Pepper Pot 2018

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Made from grown grapes in the Stellenbosch and Paarl regions, this wine is created to show the fresh, fruity and spice driven flavours of these Rhone varietals. 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.

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**variety :** Shiraz | 57% Syrah, 24% Mourvedre, 10% Tannat, 5% Cinsaut, 3% Grenache, 1% Carignan

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

**winemaker :** David Finlayson

**wine of origin :** Coastal Region

**analysis :** alc : 14.01 % vol   rs : 2.6 g/l   pH : 3.4   ta : 5.4 g/l   va : 0.63 g/l   so2 : 90 mg/l   fso2 : 23 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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**ageing :**

### **The Pepper Pot 2016**

-Gold: Michelangelo Awards

-91 points: James Suckling.com

-91 points: Neal Martin August 29, 2018 - Vinous

### **The Pepper Pot 2015**

-88 points: Stephen Tanzer International Wine Cellar

-Gold: Gold Wine Awards

### **The Pepper Pot 2014**

-Gold: Gold Wine Awards

### **The Pepper Pot 2013**

-Platter Guide 2015: 4 Star Platter

-88 points: eRobert Parker

-88 points: Stephen Tanzer International Wine Cellar

### **The Pepper Pot 2012**

-89 points: Stephen Tanzer International Wine Cellar

### **The Pepper Pot 2011**

-88 points: Stephen Tanzer International Wine Cellar

-Commended at International Wine Challenge 2012

-Best Value Award 2012

### **The Pepper Pot 2010**

-87 points: Stephen Tanzer International Wine Cellar

### **The Pepper Pot 2007**

-88 points: eRobert Parker

**in the vineyard :**

Soil type: Malmesbury Shale on deep red clay



**about the harvest:** All grapes were hand picked.  
Harvest date: February - March 2018

**in the cellar :**

All grapes were hand picked and fermented in Stainless Steel Tanks using different techniques on batches. Soft pressed to allow fruit dominant characteristics. 2<sup>nd</sup> and 3<sup>rd</sup> Fill French oak barrels and 65hl Foudres for 10 months.

## Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

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