

David Finlayson The Pepper Pot 2019

Made from grapes grown in the Stellenbosch and Paarl regions from multiple vineyards, ranging from close to the Indian Ocean to the mountains of Paarl. 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 | 59% Syrah, 19% Mourvedre, 13% Grenache, 9% Tannat

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Coastal Region

analysis : alc : 14.01 % vol rs : 3 g/l pH : 3.55 ta : 5.7 g/l

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

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

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 :

Clones planted: Mixed multiples per variety

Rootstock: Mixed multiples per variety

Soil type: Malmesbury Shale on deep red clay



Planting distance: 4 foot x eight foot
Vines per hectare: 3000-4500
Trellis system: bushvines and hedge trellis
Irrigation: dryland as well as supplementary drip
Average Production: 4-7 ton/ha

about the harvest: All grapes were hand picked.
Harvest date: February - March 2019

in the cellar :

Grapes were fermented in multiple cuvees of Stainless Steel Tanks using different techniques on batches. Made up from 11 different ferments, the blending components of the wine are diverse in style. In some cases a small percentage of healthy stalks were added back to the ferment. A number of ferments were done with natural yeasts. Maceration on skins was selective depending on the flavours in the wine. Soft pressed to allow fruit dominant characteristics. After maturation in older and large format Oak, the wine was fined with Vegecol and crossflow filtered before bottling.

Wood Elevation: 2nd and 3rd Fill French oak barrels and 65hl Foudres for 10 months.

Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

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