



# Edgebaston The Pepper Pot 2017

**Winemaker:** David Finlayson

**Appellation:** Stellenbosch

**Varietal(s):** 49% 17% Mourvedre, Syrah, 16% Carignan, 7% Tannat,  
4% Cinsaut, 7% Grenache

**Yields per Acre:** 4 Tons

**Cases Produced:** 6000

**Filtration and fining:** Crossflow filtration

**Wood treatment:** 12 months 2nd fill French and American oak

**Length of barrel maturation:** 12 Months



**UPC#:**858441006163

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**Alcohol:** 14%

**Total Acid:** 6 g/l

**Free/Total Sulfur:** 44/90

**pH:** 3.66

**Residual Sugar:** 2.9 g/l

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**Viticultural Practices:** Fermented in a number of small batches ranging in ferment size from 1,5 ton to 5 ton. Combination of natural ferments and inoculated ferments. Punchdown and pumpover regimes depending on the tank and nature of the grapes in each case. Light pressing followed by maturation barrel. Blended for spiciness and smoothness of tannin.

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**Winemaker Notes:** Fuller bodied, this has an engaging smooth and supple texture with a core of juicy dark red berry fruit flavors accentuated with spice and pepper notes. This plays a perfect balance between the vibrant fruit flavors and savory notes with ripe, perfectly integrated tannins bringing this to an impressive finish. Showing well as we speak this should bring a lot of pleasure over the next couple of years. This represents excellent value.

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