



# Edgebaston The Pepper Pot 2012

**Wine Maker:** David Finlayson

**Appellation:** Stellenbosch

**Varietal:** 72% Syrah, 7% Mourvedre, 7% Tannat, 7% Grenache, 7% Cinsault.

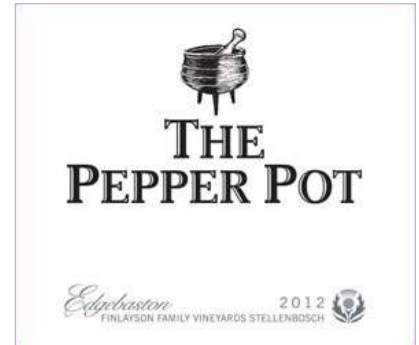
**Yields per Acre:** 4 Tons

**Cases Produced:** 6000

**Filtration and fining:** Crossflow filtration

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

**Length of barrel maturation:** 12 Months



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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

**UPC#:**752183980715

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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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**Wine Makers Notes:** A spicy blend of flavours on the nose and palate. White Pepper, Cloves and bramble fruit with a hint of vanilla carry from the first sniff to the last swallow. Ripe red fruits including raspberry, ripe plum and cranberry confit remain on the aftertaste for a long period.

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**Score(s): 89 pts Stephen Tanzer's International Wine Cellar** - Bright ruby. Slightly reduced aromas of black raspberry, smoke and game are lifted by a peppery quality. Fat, sweet and rich, but with sound acidity giving shape and verve to the concentrated black fruit and gunflint flavors. Finishes with a solid tannic spine. This makes the 2011 seem a bit dry by comparison. An excellent value.

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