



Edgebaston The Pepper Pot 2014

Wine Maker: David Finlayson

Appellation: Stellenbosch

Varietal: 80% Syrah, 11% Tannat, 6% Mourvedre, 3% 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

Alcohol %: 14.5%

Total Acid: 6 g/l

Free/Total Sulfur: 44/90

pH: 3.66

Residual Sugar: 2.9 g/l

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.

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.

Score(s): 90 pts James Suckling - Lots of peppery character with berry, spice and chocolate. Full body and round texture with juicy fruit. Excellent value. A blend of mostly syrah with some Tannat, Mourvedre and Grenache. This is really exciting. Drink now. Screw cap.



UPC#:760999988757