

DAVID FINLAYSON

THE PEPPER POT 2022

Stellenbosch, South Africa



Technical Notes

All grapes were hand-picked and bunch selection was done on sorting tables for all components of this wine. Multiple different ferments took place in steel tanks, using a variety of different techniques. The wine is made up from 11 different ferments, with all blending components of the wine being diverse in style. In some cases a small percentage of healthy stalks were added back to the ferments. A number of ferments were done with natural yeasts. Maceration on skins was selective depending on the grapes and various different flavors in the wine. All fruit was bag pressed. Post ferment maceration lasted about 7 days and during that time, punchdowns and pumpovers were conducted twice a day - about 20 mins at a time. Wine was then racked to combination of older French and American oak for 14 months. During the maturation process, wine was racked 2X. The assemblage was done with the goal of creating a wine with color intensity, soft tannins, spiciness, texture and length on the palate. Fining was done with Vegecol and a slight sulfur adjustment was done pre-bottling. Roughly 80,000 bottles are made.

UPC CODE: 8-58441-00616-3

About this Wine

During David's early years as a winemaker, when he was traveling through Europe, he was quite taken by the absence of new wood, in the production of wines in Chateaufort du Pape. He wanted to create his interpretation of a southern Rhone style blend, where the fruit and tannins are at the forefront of the wine, and the wood is barely noticeable. The Pepper Pot is labelled as a "Coastal" wine and is a blend of fruit from both Stellenbosch and Paarl - roughly 80/20 split. Paarl brings opulence and darker fruits, while Stellenbosch brings redder fruit and a touch of savory, spiciness. The image on the label is that of a traditional ethnic three-legged cast iron cooking pot - common in most African households. Given that most of the continent of Africa cooks over an open flame, requiring that all meal components be blended in the same pot - ethnic African cuisine tends to be savory and sometimes spicy. Using Rhone varietals in this blend, helps to pay homage to the cuisine of Africa. This is a wine that has flavors which pair well with everyday meals such as pasta, pizza or even spicier dishes like Cajun chicken. Perfect for bistro dining or just to enjoy by itself.

Wine Analysis

Alcohol: 13.56%
Acidity: 5.62 g/l
pH: 3.65
Residual sugar: 2.2 g/l

- ✓ **VEGAN FRIENDLY**
- ✓ **SUSTAINABLE**
- ✗ **ORGANIC**
- ✗ **BIODYNAMIC**

Winemaker Notes

All too often we talk about wood and the need for oak, when it comes to serious winemaking. The Rhone Valley winemakers have proven over time that fruit tannin can sustain a wine for many years and lend itself comfortably to the structural integrity and age worthiness of a wine. The oak regimen contrast between Bordeaux and the Rhone is quite fascinating, and shows that you don't always need expensive oak, to make delicious wine.

Awards / Reviews

"In a screw-cap bottle, the David Finlayson 2022 The Pepper Pot is a fun blend of 68% Syrah, 13% Mourvèdre, 9% Grenache, 8% Tannat and 2% Cinsault, with fruit sourced from across the Coastal Region of the Western Cape. This is an easy-drinking red with a wide and versatile approach to pair with all barbecued foods. The bouquet is fragrant and packed with black cherry, cassis, grilled herb and crushed stone. Those notes spread over the palate with fresh, mid-weight appeal. Some 80,000 bottles were released."

91 pts - The Wine Advocate

