



Edgebaston Shiraz 2006

main variety Shiraz

vintage 2006

analysis alc: 14.2 | rs: 2.2 | ta: 6.1 | va: 0.60 | ts02: 95 | fs02: 35

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Full

tasting notes

The aim with this wine has been to make a classic styled Shiraz leaning more towards its European heritage. White pepper, violets, mulberry and smoky vanilla notes on the nose are backed up by a bracing freshness and dry, ripe tannins on the palate. A smoky, complex meat and spice character gives a long aftertaste.

ageing potential

Atleast 5 to 8 years ageing before this wine reaches its optimum drinkability.

blend information

100% Shiraz

in the vineyard

Vineyard Size: 4 hectare

Soil Type: Malmesbury Shale on deep red clay

about the harvest

Harvest Date: Mid March 2006

in the cellar

Bunches hand sorted and de-stemmed. Fermentation in 6000 litre tanks with 3-4 pump-overs per day. 2 weeks maceration on skins followed by malolactic fermentation in barrel.

Maturation period: 14 months in 225 and 300 litre barrels.

Wood Elevation:

30% New French Oak - Nevers, Allier; Medium Toasted

30% 2nd and 3rd Fill French Oak - Medium Toast

30% 2nd and 3rd Fill American Oak - Medium Toasted