



Edgebaston The Pepper Pot 2014

main variety Shiraz

vintage 2014

analysis alc: 14.58 | ph: 3.65 | rs: 2.8 | ta: 5.6 | va: 0.56 | ts02: 89 | fs02: 24

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Coastal Region

body Medium

tasting notes

Made from grown grapes in the Stellenbosch, Paarl and Elgin regions, this wine is created to show the fresh, fruity and spice driven flavours of these Rhone varietals. The colour is youthful and purple/red. The nose is one of crushed black pepper, dark mulberry and mixed berry coulis.

blend information

80% Syrah, 6% Mourvedre, 3% Grenache, 11% Tannat

food suggestions

Pure, clean dark red berry flavours flow onto a smooth palate with sufficient structure to warrant enjoyment with food such as Gourmet Pizza with Carpaccio and rocket salad.

in the vineyard

Soil type: Malmesbury Shale on deep red clay

about the harvest

All grapes were hand picked between February - March 2014.

in the cellar

All grapes were fermented in Stainless Steel Tanks using different techniques on batches. Soft pressed to allow fruit dominant characteristics

Wood Elevation:

2nd and 3rd Fill French and American oak barrels and 65hl Foudres for 10 months.

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