Edgebaston Syrah 2017

main variety Shiraz | vintage 2017

analysis alc: 14.13 | ph: 3.51 | rs: 2.6 | ta: 5.7 | va: 0.76 | ts02: 49 | fs02: 15

type Red
style Dry
taste Fragrant
body Full

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

tasting notes

The aim with this wine has been to make a classic styled Syrah 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.

ageing potential

A smoky, complex meat and spice character gives a long aftertaste that shows the promise of at least 5 to 8 years ageing before this wine reaches its optimum drinkability.

blend information

100% Shiraz

in the vineyard

Soil Type: Malmesbury Shale on deep red clay.

about the harvest

Mid-February to March 2017 in batches

in the cellar

Bunches hand sorted and de-stemmed. In some tanks 5% stems added back to ferment. Fermentation in 6000 litre tanks. 3-4 pump-overs per day. 2 weeks maceration on skins. Malolactic fermentation in barrel. Maturation period, 14 months in 225 and 300 litre barrels.
30 % New French Oak – Nevers, Allier; Medium Toasted
70% 2nd and 3rd Fill French Oak – Medium Toast