

David Finlayson The Pepper Pot 2020

main variety Shiraz | vintage 2020

analysis alc: 14.11 | ph: 3.52 | rs: 2.6 | ta: 5.2

type Red
style Dry
taste Herbaceous
body Medium

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Coastal Region

tasting notes

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. 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.

blend information

60% Syrah, 31% Grenache, 6% Mourvedre, 3% 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

Clones planted: Mixed multiples per variety
Rootstock: Mixed multiples per variety
Soil type: Malmesbury Shale on deep red clay
Planting distance: 4 foot x eight foot
Vines per hectare: 3000-4500
Trellis system: bushvines and hedge trellis
Irrigation: dryland as well as supplementary drip
Average Production: 4-7 ton/ha

about the harvest

Harvested February - March 2020

in the cellar

Grapes were fermented in multiple cuvees of Stainless Steel Tanks using different techniques on batches. Made up from 11 different ferments, the blending components of the wine are diverse in style. In some cases a small percentage of healthy stalks were added back to the ferment. A number of ferments were done with natural yeasts. Maceration on skins was selective depending on the flavours in the wine. Soft pressed to allow fruit dominant characteristics. After maturation in older and large format Oak, the wine was fined with Vegecol and crossflow filtered before bottling.
Wood Elevation: 2nd and 3rd Fill French oak barrels and 65hl Foudres for 10 months.