



Edgebaston The Pepper Pot 2015

main variety Shiraz

vintage 2015

analysis alc: 14.38 | ph: 3.59 | rs: 2.7 | ta: 5.4 | va: 0.67 | ts02: 64 | fs02: 40

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 and Paarl 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

61% Syrah, 21% Mourvedre, 12% Tannat, 6% Grenache

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.

in the cellar

All grapes were hand picked and 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.

Safra 2017. Jantar em 08/10/2019. Hotel Protea Marriott, Stellenbosch/ZA.