



Edgebaston The Pepper Pot 2016

Winemaker: David Finlayson

Appellation: Stellenbosch

Varietal: 60% Syrah, 14% Carignan, 11% Tannat, 7% Mourvedre,
5% Cinsaut, 3% Grenache

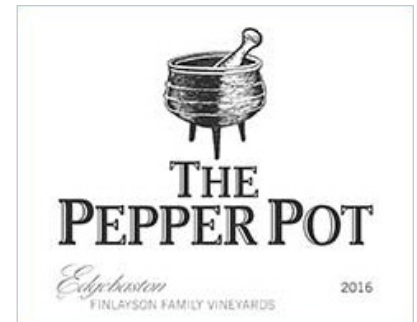
Yields per Acre: 4 Tons

Cases Produced: 6000

Filtration and fining: Crossflow filtration

Wood treatment: 12 months 2nd fill French and American oak

Length of barrel maturation: 12 Months



UPC#:858441006163

Alcohol: 14%

Total Acid: 6 g/l

Free/Total Sulfur: 44/90

pH: 3.66

Residual Sugar: 2.9 g/l

Viticultural Practices: Fermented in a number of small batches ranging in ferment size from 1,5 ton to 5 ton. Combination of natural ferments and inoculated ferments. Punchdown and pumpover regimes depending on the tank and nature of the grapes in each case. Light pressing followed by maturation barrel. Blended for spiciness and smoothness of tannin.

Winemaker Notes: Fuller bodied, this has an engaging smooth and supple texture with a core of juicy dark red berry fruit flavors accentuated with spice and pepper notes. This plays a perfect balance between the vibrant fruit flavors and savory notes with ripe, perfectly integrated tannins bringing this to an impressive finish. Showing well as we speak this should bring a lot of pleasure over the next couple of years. This represents excellent value.

Score(s): 91 pts James Suckling - Brambleberries, black peppers, orange rind and spice box. Medium body, lots of clear and linear fruit, a fine line of acidity and a pretty finish. A blend of 60% syrah, 14% carignan, 11% tannat, 7% mourvedre, 5% cinsaut and 3% grenache. Drink now. Screw cap.

91 pts Vinous - The 2016 The Pepper Pot has a light blackberry and cranberry bouquet that is nicely integrated with the oak (used and foudres). The palate is medium-bodied with sappy red berry fruit, a lovely grainy texture and a subtle gamy note that comes through on the finish. Delicious and utterly drinkable!