



David Finlayson The Pepper Pot 2018

main variety Shiraz

vintage 2018

analysis alc: 14.01 | ph: 3.4 | rs: 2.6 | ta: 5.4 | va: 0.63 | ts02: 90 | fs02: 23

type Red

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Herbaceous

wine of 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. 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.

ageing potential

The Pepper Pot 2016

-Gold: Michelangelo Awards

-91 points: James Suckling.com

-91 points: Neal Martin August 29, 2018 - Vinous

The Pepper Pot 2015

-88 points: Stephen Tanzer International Wine Cellar

-Gold: Gold Wine Awards

The Pepper Pot 2014

-Gold: Gold Wine Awards

The Pepper Pot 2013

-Platter Guide 2015: 4 Star Platter

-88 points: eRobert Parker

-88 points: Stephen Tanzer International Wine Cellar

The Pepper Pot 2012

-89 points: Stephen Tanzer International Wine Cellar

The Pepper Pot 2011

-88 points: Stephen Tanzer International Wine Cellar

-Commended at International Wine Challenge 2012

-Best Value Award 2012

The Pepper Pot 2010

-87 points: Stephen Tanzer International Wine Cellar

The Pepper Pot 2007

-88 points: eRobert Parker

blend information

57% Syrah, 24% Mourvedre, 10% Tannat, 5% Cinsaut, 3% Grenache, 1% Carignan

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.

Harvest date: February - March 2018

in the cellar