



2021 GRENACHE ROSE

LANGHORNE CREEK

While the Pepperjack team have respect for traditional winemaking techniques, their style is dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles, and create wine that reflects their passion for the regions the wines are made from. This is reflective in all Pepperjack wines, as their rich and honest nature showcases outstanding qualities.

GRAPE VARIETY

Grenache (89.9%), Pinot Noir (3.2%), Nebbiolo (3%), Other (3.9%)

WINEMAKING & MATURATION

Fruit was gently pressed to a cold tank where it was settled before racking the clear juice off lees to ferment. Wine was fermented cool so the fresh fruit aromatics were retained. Once ferment was finished the wine was stored on lees to build texture and body to the wine. Wine was then blended and filtered and ready to bottle.

COLOUR

Pale pink colour

NOSE

Aromas of Fresh Strawberries with hints of juicy red cherries.

PALATE

The fresh juicy fruits continue on the palate with a hint of fresh cream. There is a lovely phenolic and acid balance that adds tension and mouthfeel giving the refreshing fruit flavours length

VINEYARD REGION

Langhorne Creek

VINEYARD CONDITIONS

Early winter rainfall was light but regular but set up Langhorne Creek up for a great vintage. The warm and dry spring was challenging for irrigation but good for flowering, aiding good fruit set in all varieties. The summer was generally quite cool and as per usual, cooling breezes from Lake Alexandrina helped to maintain excellent natural acidity and allowed even ripening and the ability to pick when the fruit was at its optimum.

TECHNICAL ANALYSIS

Harvest Date: March- April 2021

pH: 3.17

Acidity: 5.9 g/L

Alcohol: 12.5%

Residual Sugar: 3.3g/L

Peak Drinking: enjoy while young and fresh.

