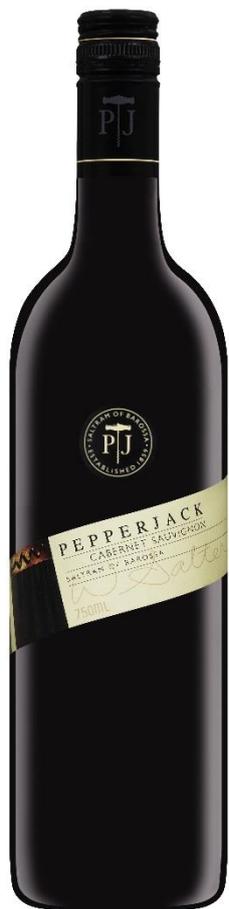




PEPPERJACK  
SALTRAM OF BAROSSA



## CABERNET SAUVIGNON 2014

The Pepperjack range is a tribute to the Barossa's rich heritage. Our winemaking team has respect for traditional winemaking techniques and is also dynamic and imaginative. The Pepperjack winemakers are conscious of modern wine styles, and are creating wines that reflect our passion for this special region. The Pepperjack wines are rich and honest - showcasing the Barossa's outstanding qualities.

After crushing and destemming, the parcels of fruit were fermented separately in traditional style open fermenters. The wines were gently pressed, racked and transferred to French, American and Hungarian oak for 12 months maturation before blending and bottling.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

Barossa

#### VINTAGE CONDITIONS

The Barossa had excellent winter rains that carried the vines through the dry spring and summer. Rain between February 13 and 15 brought things to a temporary stop; thereafter ideal, mild weather resulted in the ability to be able to pick all varieties at their optimum ripeness and maturity. On average, yields were down, but the red wines are rich and varietal, with dense colours and a structure.

#### GRAPE VARIETY

Cabernet Sauvignon

#### MATURATION

This wine was matured in a combination of seasoned and new oak for 12 months (French, American and Hungarian).

#### COLOUR

Deep plum red in colour.

#### NOSE

Aromas of ripe dark berry fruits, black currants and plums with mint and varietal leafy notes.

#### PALATE

The palate is rich and flavoursome, full of plush, dark fruits chalky tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

### TECHNICAL ANALYSIS

**Harvest Date:** March - April 2014

**pH:** 3.59

**Acidity:** 6.5g/L

**Alcohol:** 14.0%

**Residual Sugar:** 0.7g/L

**Bottling Date:** June 2016

#### Peak Drinking:

This wine can be enjoyed now but will also improve with careful cellaring.