



# PEPPERJACK

BAROSSA

## Cabernet Sauvignon 2011

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 and American oak for 15 months maturation before blending and bottling.

### Winemaker Comments Richard Mattner

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#### Vineyard Region

Barossa

#### Vintage Conditions

The 2011 vintage was characterised by a cool, wet ripening season across many regions and the Barossa was no exception. The cooler ripening period resulted in a later than normal harvest but with very varietal fruit characters.

#### Technical Analysis

**Harvest Date** March - April 2011

**pH** 3.47

**Acidity** 6.7g/L

**Alcohol** 14.5%

**Residual Sugar** 0.3g/L

**Bottling Date** September 2012

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

#### Grape Variety

Cabernet Sauvignon

#### Maturation

This wine was matured in a combination of French and American oak.

#### 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 fruit, soft talc / chalky tannins and hints of oak. This wine has generous length and balance while being rich and soft.