



PEPPERJACK

BAROSSA

Cabernet Sauvignon 2012

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

Vineyard Region

Barossa

Vintage Conditions

Great winter rain fall allowed for a fantastic start to the 2012 vintage. With soil profiles full of moisture and even cool to warm days with cool nights allowed for a very long and even ripening period. A small heat spike early in the New Year hurried ripening on a little but the cool nights and good moisture levels held the vines canopies intact and protected the fruit from over exposure.

Technical Analysis

Harvest Date February - April 2012

pH 3.55

Acidity 6.7g/L

Alcohol 14.0%

Residual Sugar 0.3g/L

Bottling Date August 2013

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 seasoned and new oak for 15 months (French and American).

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 with some savouriness and hints of oak. The tannins are soft, talcy / chalky that gives generous length and balance while finishing rich and soft.