



PEPPERJACK
SALTRAM OF BAROSSA



CABERNET SAUVIGNON 2013

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, raked and transferred to French and American oak for 15 months maturation before blending and bottling.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

After rain periods through the winter, spring brought very dry weather during summer with growing season rainfall being one of the driest on record. Winter temperatures were normal with plenty of early frosts giving some good winter chilling. Yields were average and with no rain during the ripening part of the season fruit was able to be harvested at optimum maturity.

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. Generous length and balance finishing rich and soft.

TECHNICAL ANALYSIS

Harvest Date: Feb - April 2012

pH: 3.59

Acidity: 6.5g/L

Alcohol: 14.0%

Residual Sugar: 0.7g/L

Bottling Date: August 2014

Peak Drinking:

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