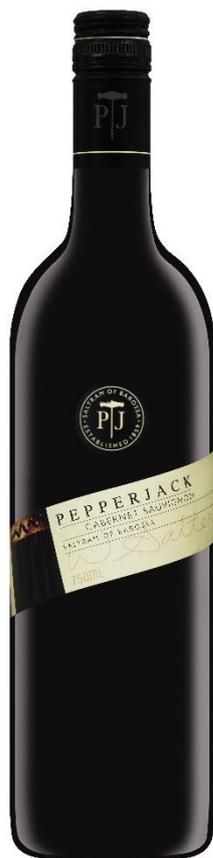




PEPPERJACK

SALTRAM OF BAROSSA



CABERNET SAUVIGNON 2015

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 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

Above average rainfall during winter set the vines up for a good season. A drier and warmer spring than average resulted in an early budburst, this was followed by a cooler than average growing period in December and January complete with a refreshing rain event in mid-January. The growing season was finished off with a warm to hot February, this spurred the ripening on with most harvesting completed by April.

GRAPE VARIETY

Cabernet Sauvignon

MATURATION

This wine was matured in a combination of seasoned and new oak for 12 months.

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 soft talc tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

TECHNICAL ANALYSIS

Harvest Date: February - April 2015

pH: 3.56

Acidity: 6.5g/L

Alcohol: 14.5%

Residual Sugar: 0.8g/L

Bottling Date: December 2016

Peak Drinking:

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