



PEPPERJACK  
SALTRAM OF THE BAROSSA



## GRADED COLLECTION LANGHORNE CREEK SHIRAZ 2012

*Australian's love nothing better than a great steak...and they love nothing better to have their steak with a great bottle of Pepperjack Shiraz. Just as different steak cuts have different flavour, texture and appeal - so do different Shirazes. The Pepperjack Graded Collection showcases Shiraz made to perfectly match two of our favourite cuts of steak – Scotch Fillet and Porterhouse. Pepperjack knows about Shiraz and Steak!*

The Pepperjack Graded Langhorne Creek Shiraz was chosen specifically for Porterhouse due to Langhorne Creek's ability to produce wines with fantastic minerality, fine chalky tannins and length of flavour, that then also lengthens the flavour of the Porterhouse through the palate.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

Langhorne Creek, South Australia

#### 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.

#### GRAPE VARIETY

Shiraz

#### MATURATION

This wine is matured in a combination of French and American oak barrels for 15 months.

#### COLOUR

Rich bright red in colour with a dark purple rim.

#### NOSE

The nose shows rich concentrated red and blue fruits, dark chocolate with hints of spice.

#### PALATE

The palate is rich and plush with good structure. There is a concentrated layer of berry fruits and oak which is balanced by the fine chalky tannins to give length and power while finishing soft and full of flavour.

### TECHNICAL ANALYSIS

**Harvest Date:** March - May 2012

**pH:** 3.52

**Acidity:** 6.6g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0g/L

**Bottling Date:** October 2013

#### Peak Drinking:

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