



PEPPERJACK  
SALTRAM OF THE BAROSSA



## GRADED COLLECTION LANGHORNE CREEK SHIRAZ 2013

*Australian's love nothing better than a great steak...and they love nothing better to have with their steak than 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 lengthens the flavour of the porterhouse through the palate.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

Langhorne Creek, South Australia

#### VINTAGE CONDITIONS

Langhorne Creek had good winter and early spring rains which gave excellent soil moisture profiles across the district which fortunately supported vines through a warm and dry later spring and summer. January was warm and dry, but cool nights helped retention of acidity. Warm nights into February and March led to rapid ripening and flavour development in all red varieties.

#### GRAPE VARIETY

Shiraz

#### MATURATION

This wine is matured in a combination of new and seasoned American and French 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 red and blue berry fruit and oak which is balanced with the fine chalky tannins to give length and power while finishing soft and full of flavour.

### TECHNICAL ANALYSIS

**Harvest Date:** March - May 2013

**pH:** 3.59

**Acidity:** 7.0g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.4g/L

**Bottling Date:** January 2015

#### Peak Drinking:

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