



PEPPERJACK  
SALTRAM OF THE BAROSSA



## GRADED COLLECTION MCLAREN VALE 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 McLaren Vale Shiraz was chosen specifically for Scotch Fillet as McLaren Vale produces Shiraz that are highly concentrated with lots of fruit flavour, and a richness to balance the rich flavours of the Scotch Fillet.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

McLaren Vale, South Australia

#### VINTAGE CONDITIONS

2012 vintage in McLaren Vale was fantastic, with the lower yields producing excellent quality throughout the region. The cooler nights once again had a great impact on the grapes, with an early harvest ensuring no incidence of disease.

#### GRAPE VARIETY

Shiraz

#### MATURATION

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

#### COLOUR

Rich dark red in colour with a dark purple rim.

#### NOSE

The nose shows rich concentrated blue and black fruits, dark chocolate and hints mocha and savoury oak notes.

#### PALATE

The palate is rich and plush with good structure. There are concentrated layers of blue and black berry fruits blended in with balanced oak. Fine velvety tannins give length and power while finishing soft and full of flavour.

### TECHNICAL ANALYSIS

**Harvest Date:** February - March  
2012

**pH:** 3.54

**Acidity:** 7.0g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.2g/L

**Bottling Date:** October 2013

#### Peak Drinking:

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