



PEPPERJACK
SALTRAM OF THE BAROSSA



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

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

McLaren Vale, South Australia

VINTAGE CONDITIONS

The 2013 vintage in McLaren Vale started well with above-average winter and early spring rains. Some heat but cool night early in the ripening stages again allowed for optimum fruit ripeness and flavour development. Yields were slightly lower than average but the quality produced was excellent.

GRAPE VARIETY

Shiraz

MATURATION

This wine is matured in a combination of Seasoned and New French and American 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 2013

pH: 3.61

Acidity: 6.3g/L

Alcohol: 14.5%

Residual Sugar: 0.3g/L

Bottling Date: December 2014

Peak Drinking:

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