



PEPPERJACK

BAROSSA

Shiraz 2011

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 harvesting, the individual parcels of fruit were crushed, destemmed and fermented separately in traditional style fermenters. The wine was then pressed into a combination of seasoned and new French and American oak barrels for 15 months maturation prior to blending and bottling.

Winemaker Comments Richard Mattner

Vineyard Region

Barossa, McLaren Vale

Vintage Conditions

A wet 2011 vintage in the Barossa saw a disease pressure not before seen in this area for many years. McLaren Vale as a region managed to ripen its shiraz earlier and thus avoided this disease pressure. By blending fruit from both regions, we have produced a wine of far higher quality than if it was entirely sourced from the Barossa in the 2011 vintage.

The Quality and Style of Pepperjack Shiraz is the same as it has been since its first vintage in 1996.

Technical Analysis

Harvest Date February - April 2011

pH 3.53

Acidity 6.6g/L

Alcohol 14.5%

Residual Sugar 0.2g/L

Bottling Date September 2012

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

Grape Variety

Shiraz

Maturation

This wine is matured in a combination of French and American oak.

Colour

Rich dark red in colour with a dark purple rim.

Nose

The nose shows rich concentrated red and blue fruits, dark chocolate and rich mocha notes with hints of some cedary oak.

Palate

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