



PEPPERJACK

B A R O S S A

Shiraz 2012

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 crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, racked and transferred to oak barrels for 12 months maturation before blending and bottling.

Winemaker Comments Richard Mattner

Vineyard Region

Barossa

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.

Technical Analysis

Harvest Date March – May 2012

pH 3.56

Acidity 6.6g/L

Alcohol 14.5%

Residual Sugar 0.4g/L

Bottling Date June 2013

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 American, French and Hungarian oak barrels for 12 months.

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 spice and cedary oak.

Palate

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