



PEPPERJACK
SALTRAM OF BAROSSA



BAROSSA SHIRAZ 2013

The Pepperjack range is a tribute to the Barossa's rich heritage. Our winemaking team has respect for traditional winemaking techniques, yet is also dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles and create wines that reflect our passion for this special region.

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

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION Barossa

VINTAGE CONDITIONS

After some useful rain periods through the winter, 2013's spring brought very dry weather, continuing throughout the summer months. Winter temperatures were near normal with plenty of early frosts offering beneficial winter chilling. However, once spring arrived, average temperatures increased rapidly to above average. Yields were average and with no rain during the ripening part of the season, allowing fruit to be harvested at optimum maturity.

GRAPE VARIETY Shiraz

MATURATION

This wine is matured in a combination of French, American and Hungarian oak barrels for 12 months.

COLOUR

Rich, dark red with a dark purple rim.

NOSE

The nose shows rich concentration of red and blue fruits, red liquorice, mint, brambles, dark chocolate and rich mocha note. Hints of spice and integrated oak.

PALATE

The palate is rich and plush with good structure. There is a concentrated layers of blackberry, blue fruits and oak which is balanced with soft layers of tannins to give length and finesse while finishing soft and full of flavour.

TECHNICAL ANALYSIS

Harvest Date:

March to May, 2013

pH: 3.60

Acidity: 6.4g/l

Alcohol: 15%

Residual Sugar: 0.3g/L

Bottling Date: August 2014

Peak Drinking:

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