



PEPPERJACK  
SALTRAM OF BAROSSA



## BAROSSA SHIRAZ 2014

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

The Barossa had excellent winter rains that carried the vines through the dry spring and summer. Rain between February 13 and 15 brought things to a temporary stop; thereafter ideal, mild weather resulted in the ability to be able to pick all varieties at their optimum ripeness and maturity. On average, yields were down, but the red wines are rich and varietal, with dense colours and a structure.

### 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, ripe blackberries, 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:

February to April, 2014

pH: 3.57

Acidity: 6.3g/l

Alcohol: 14.5%

Residual Sugar: 0.6g/L

Bottling Date: September 2015

#### Peak Drinking:

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