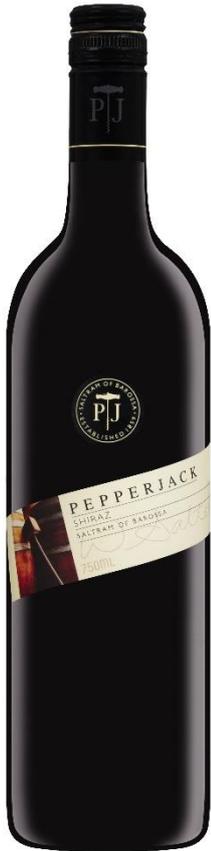




MADE FOR STEAK



BAROSSA SHIRAZ 2016

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 2016 growing season commenced with dry and warm conditions through spring into early summer, resulting in good set and flowering conditions. A significant rain event in late January resulted in milder conditions throughout the remainder of January and February. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity and freshness.

GRAPE VARIETY Shiraz

MATURATION

This wine is matured in a combination of seasoned and new 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 dark 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, 2016

pH: 3.61

Acidity: 6.4g/l

Alcohol: 14.5%

Residual Sugar: 0.4g/L

Bottling Date: July 2017

Peak Drinking:

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