



PEPPER TREE

8R

SINGLE VINEYARD 2014 WRATTONBULLY MERLOT

8R Merlot is sourced off our Wrattobully Vineyard on the Limestone Coast. This clone has only recently been introduced into Australia and is selected for its flavours and fine tannins and produces the best Merlot parcels from the vineyard. We have separated the fruit from this block as it shows more flavour and intensity with excellent structure.

Beautiful rich soft Merlot characteristics with a firm structure. The palate is loaded with clean red fruit flavours and great texture from maturation in fine French oak.

VINTAGE

The 2014 growing season got off to a good start with good spring rain but cold wet weather in November and early December delayed flowering. Late fruit set was followed by late veraison in mid-late February which allowed the vines to avoid any adverse effects from the three heatwaves of late January – mid February. In the end the grapes ripened in much more benign conditions. Reds ripened beautifully. Cabernet and Merlot were very good and the best parcels of Shiraz were outstanding. Yields were down this year.

VINEYARD

Wrattobully adjoins the Coonawarra area in the southern part of the Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach ridges and dunes which run roughly north-south through the area. These ridges are made up of soft crumbly limestone which weathers to produce the red and brown Terra Rossa clay loam soils so highly prized for grape growing. The ridges and dunes have elevations of up to 30m compared with the Coonawarra Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattobully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wrattobully (South Australia) 100%

WINEMAKING

Picked when acid and flavour are ripe, this is then destemmed and crushed into static fermenters. Fermented for 10 days using selected yeast strain and then pressed off skins into French oak for 18 months maturation. Barrels are then selected, blended and prepared for bottling.

AWARDS

TECHNICAL INFORMATION;

BLEND:	Merlot (100%)
BOTTLING DATE:	10/2015
BOTTLE NUMBER RANGE:	1 - 3280
PH:	3.44
TA:	6.7g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



JAMES HALLIDAY

2017 AUSTRALIAN WINE COMPANION

94 Regional choc-mint announces itself on the bouquet, the varietal aromas of mulberry fruit and leaf more subtle. Generous and fleshy on the palate, quality French oak underpins the flavours of berry and mint with supple tannin providing structure and length. Drink to 2028.

PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 4909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au