



PEPPER TREE

CALCARE

SINGLE VINEYARD 2014 COONAWARRA CABERNET SAUVIGNON

Calcare Cabernet Sauvignon is selected from the best rows of our small vineyard from the world famous Coonawarra region. The renowned quality of Coonawarra is a product of its thin rocky soils and underlying soft crumbly limestone (Calcare) which naturally produces balanced vine canopies and small crops of intensely flavoured fruit.

A fine example of Coonawarra style displaying ripe cassis fruits with lifted spice and florals. A fine structured Cabernet that will gain further complexity with cellaring.

VINTAGE

Similar early season weather conditions to Wrattobully with good spring rain but cold wet weather in November and early December delayed flowering led to a late ripening season of low yielding crops. Small bunches with reduced berry numbers and size were seen this vintage. Cabernet was picked in very good condition with high natural acidity. Initial indications suggest wines of good flavour intensity and structure.

VINEYARD

The soils of Coonawarra consist of thin dark brown to dark grey clays interspersed with broken limestone fragments. The shallow soil overlies soft crumbly limestone at depths of as little as 10cm so that the vines effectively grow in limestone rock. The shallow soils restrict vigour & this, coupled with rigorous canopy management, allows us to control berry size and bunch numbers & thus eventual crop load. This control of crop level and berry size gives our winemakers the best possible starting material with which to create premium red wines.

APPELLATION/ GI

Coonawarra (South Australia) 90%

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 (35% new) for 18 months maturation. Barrels are then selected, blended and prepared for bottling.

AWARDS

GOLD

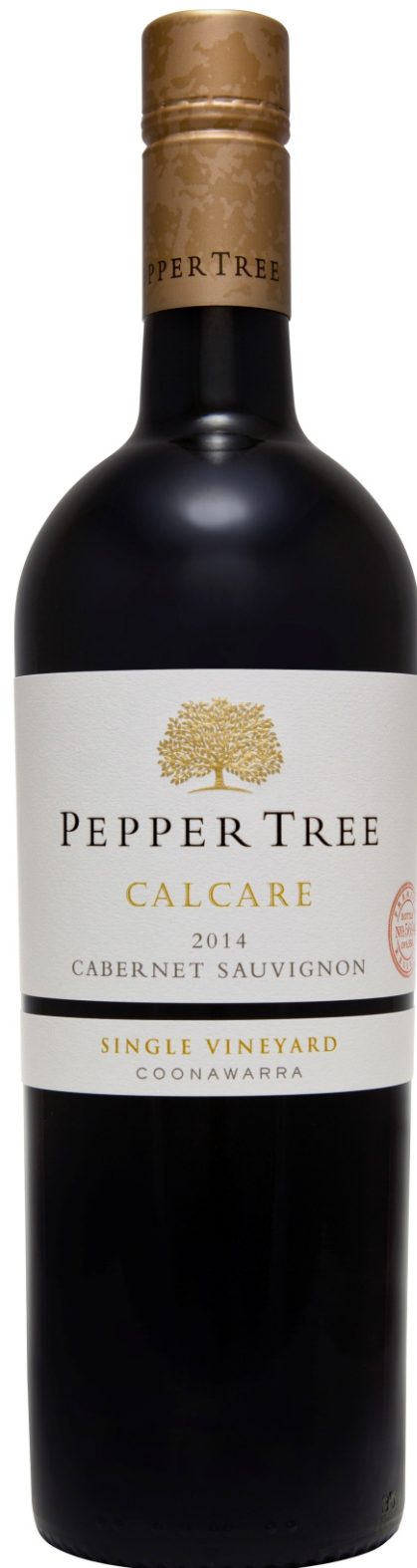
GOLD - Limestone Coast Wine Show 2017
(Class 35)

SILVER

Silver - Limestone Coast Wine Show 2016
(Class 34)

TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon (100%)
BOTTLING DATE:	10/2015
PH:	3.41
TA:	6.6 g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



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