



PEPPER TREE

8R

SINGLE VINEYARD - GRAND RESERVE 2015 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.

Head Winemaker, Gwyn Olsen

VINTAGE

The hot conditions that caused problems in other South Australian regions in January and early February did not affect the Limestone Coast and by the time the ripening season commenced the weather conditions were relatively benign. The only downside to the vintage were some frosts in early November which reduced yields in Pinot Gris and Chardonnay as well as small patches of Merlot and Cabernet.

Ripening proceeded very slowly and all red varieties maintained very good acid levels right through until harvest and were picked with excellent chemical balance and beautiful fruit flavours. Our '8R' Merlot and 'Block 21A' Cabernet Sauvignon parcels are showing exceptional early promise.

The last four vintages at Wrattobully have been excellent and 2015 has continued the standard.

VINEYARD

Wrattobully is located in 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 neighbouring regions to the south with 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.

TECHNICAL INFORMATION;

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|----------------------|---------------|
| BLEND: | Merlot (100%) |
| BOTTLING DATE: | 10/2016 |
| BOTTLE NUMBER RANGE: | 1 - 2620 |
| PH: | 3.45 |
| TA: | 6.7g/l |
| ALC/VOL: | 14.1% |
| STANDARD DRINKS: | 8.3 |

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



HALLIDAY WINE COMPANION TASTING NOTE:

The 8R clone, recently arrived from Bordeaux, is living up to expectations, especially given the youth of the vines. If merlot is going to be rehabilitated in the ultra-premium/fine wine sector in Aus, 8R will be a reason. Good hue; its structure and texture are borrowed from cabernet, but there is no aggression, just supple dark red fruits. Watch this space.