



PEPPER TREE

BLOCK 21A

SINGLE VINEYARD 2015 WRATTONBULLY CABERNET SAUVIGNON

Block 21A has been the source of some of the best Cabernet on our Wratttonbully Vineyard for many years. This single block has been selected and bottled separately due to its very thin layer of 'Terra Rossa' sandy loam overlying soft limestone. The vines grow roots that penetrate deep into the rock producing small bunches and tiny berries leading to intense fruit flavours and distinctive fine tannin structures.

Big bold flavours of cassis and blackberry integrated with spicy oak. A full rich palate packed with sweet ripe berry fruits balanced by French oak. Chalky fine tannins provide excellent structure and depth to the long and generous palate that will live for many years. This single vineyard wine is a full bodied Cabernet of distinction that can be enjoyed now or will benefit from further cellaring.

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 Wratttonbully have been excellent and 2015 has continued the standard.

APPELLATION/ GI

Wratttonbully (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.

VINEYARD

Wratttonbully 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 Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

TECHNICAL INFORMATION;

BLEND: Cabernet Sauvignon (100%)

BOTTLING DATE: 10/2016

BOTTLE NUMBER RANGE: 1 - 2295

PH: 3.43

TA: 7.1g/l

ALC/VOL: 13.9%

STANDARD DRINKS: 8.2

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HALLIDAY WINE COMPANION TASTING NOTE:

Machine-harvested, destemmed, cultured yeast, matured for 18 months in French oak (33% new). Polished, dextrous winemaking of high quality grapes. Vivid crimson-purple; it immediately imparts its DNA of fresh, bright intensely flavoured cassis fruits. Naturally, French oak and tannins provide context, but the focus never shifts from the fruit, picked at the zenith of its flavour.