



# PEPPER TREE

## ELDERSLEE ROAD

### SINGLE VINEYARD 2016 WRATTONBULLY CABERNET SAUVIGNON

The Elderslee Road vineyard is home to our best Cabernet. Elderslee Road runs along one of the ancient dunes or shorelines that make up the Wrattobully landscape. These ancient dunes harbour the famed red "Terra Rossa" topsoil over free draining Gambier Limestone, perfectly suited to growing great Cabernet.

Flavours of blackberry integrated perfectly with spicy French oak. A marvellously rich palate packed with sweet ripe berry fruits balanced by French oak. Fine ripe tannins provide great structure and depth to the long and generous palate. A full bodied Cabernet of distinction.

Head Winemaker, Gwyn Olsen

#### VINTAGE

A warm dry season led to very early ripening and the whole 2016 harvest was finished three weeks earlier than previous vintages. All red varieties produced full bodied deep coloured wines with generally good balance. Exceptional parcels of Cabernet, Merlot and Shiraz were produced on small rocky shallow soil blocks, and were selectively picked and fermented.

#### 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

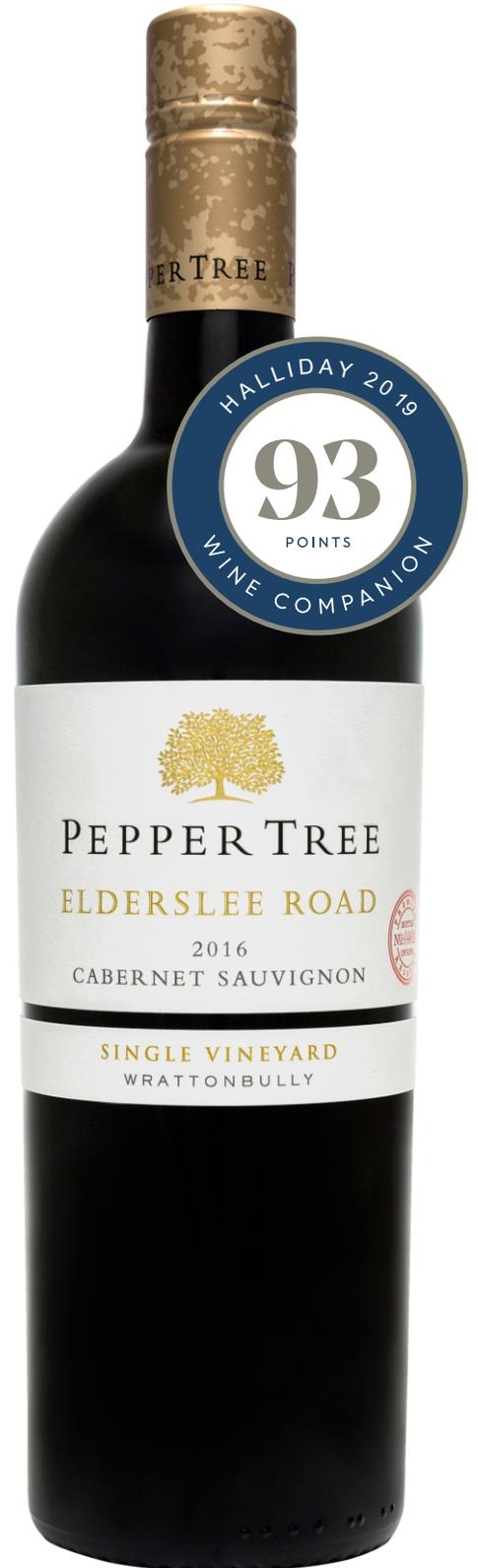
Wrattobully (South Australia) 100%

#### WINEMAKING

This wine comes from Block 7 on the vineyard which straddles a rocky outcrop and sits next to the road. Picked when flavour and acid are in balance, the grapes are crushed and chilled for three days before being inoculated for ferment in a static fermenter. Once dry, the resulting wine is pressed off skins and put to French oak barriques (30% new) for 20 months before barrel selection and preparation for bottling.

#### TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon (100%)
BOTTLING DATE:	11/2017
PH:	3.31
TA:	7.0g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



#### HALLIDAY WINE COMPANION TASTING NOTE:

An interesting interaction between flavours first up, but is soon overtaken by the contrasting contributions between texture and structure. Says many things at the same time. Drink to 2031.

## 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](mailto:ptwinery@peppertreewines.com.au)  
[www.peppertreewines.com.au](http://www.peppertreewines.com.au)