



PEPPER TREE

CALCARE

SINGLE VINEYARD 2016 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.

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.

Our Calcare Coonawarra vineyard produced elegant well balanced Cabernet with intense flavour and colour. Crop levels were relatively low and the wines are expected to be long lived.

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.

APELLATION/ GI

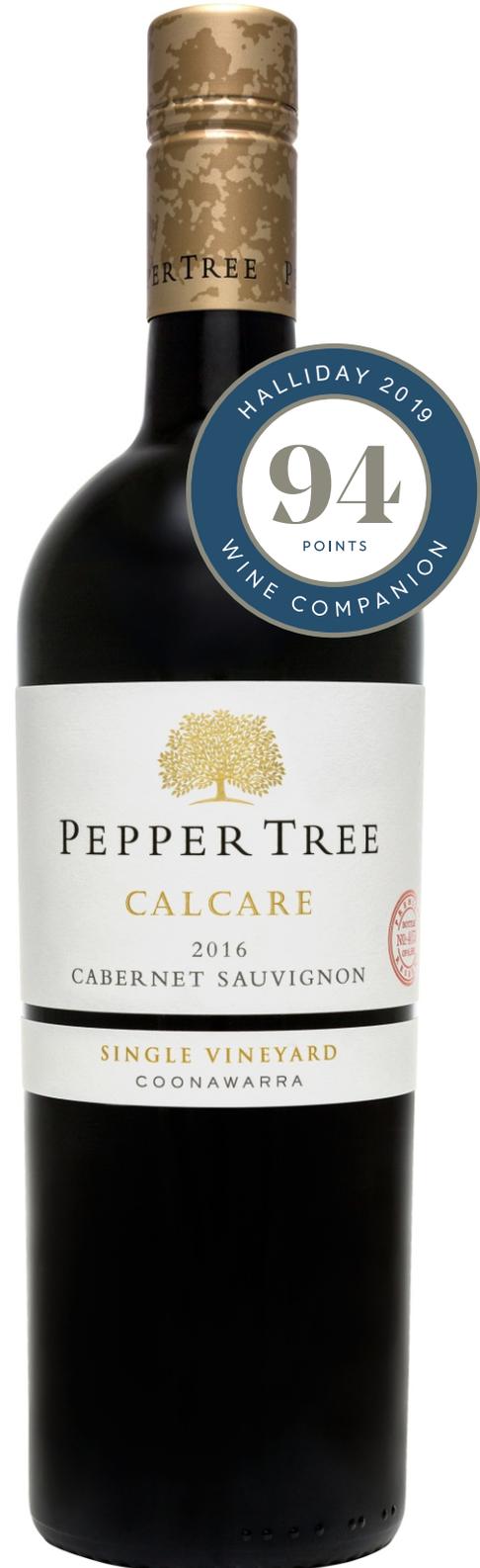
Coonawarra (South Australia) 100%

WINEMAKING

Harvested, destemmed and chilled on arrival to the winery. The fruit was soaked for three days before inoculating into a static fermenter. Once alcoholic ferment was complete the wine was pressed off skins and put to French oak barriques (25% new) for 20 months before blending and preparation for bottling.

TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon (100%)
BOTTLING DATE:	11/2017
PH:	3.43
TA:	6.9 g/l
ALC/VOL:	14.4%
STANDARD DRINKS:	8.5



HALLIDAY WINE COMPANION TASTING NOTE:

This is a wine that really expresses the synergy of the variety and the region. The cassis, green leaf and cedar on the bouquet are pure varietal aromas, with the underlying mint and limestone characters typical of Coonawarra. Full to medium-bodied, there's a fruit sweetness to the dark flavours rolling smoothly along the palate. The tannin is firm and dry. Drink to 2030.

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