



# PEPPER TREE

## VARIETAL RANGE 2016 MERLOT

An enticing nose of black and red fruits with a spicy lift. The rich and soft palate is rounded with sweet berry fruits and savoury spice and well balanced by subtle oak. Fine tannins provide support for a long silky finish.

Head Winemaker Gwyn Olsen

### VINTAGE

A warm dry season led to very early ripening and the whole 2016 harvest was in 3 weeks before that of 2014. Yields were the highest since 2004 but the warm weather ensured full ripeness of all varieties. 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.

### APELLATION/ GI

Wrattonbully (South Australia) 100%

### WINEMAKING

Individual blocks machine harvested once flavour ripe and destemmed, sorted in the vineyard. The fruit is chilled at the winery and cold soaked for 4 days before being inoculated. Fermented with M2 yeast in static fermenters for 10-14 days before being pressed off skins. Wines are then racked to oak for approximately 20 months maturation before blending and bottling.

### AWARDS

### VINEYARD

Wrattonbully is located on 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 Wratonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

#### TECHNICAL INFORMATION:

BLEND:	Batch 2	Merlot (100%)
BOTTLING DATE:	02/2018	
PH:	3.50	
TA:	6.3 g/l	
ALC/VOL:	14.5%	
STANDARD DRINKS:	8.6	



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