

PEPPERTREE

'ELDERSLEE ROAD'

SINGLE VINEYARD 2017 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 Wrattonbully landscape. These ancient dunes harbour the famed red "Terra Rossa" topsoil over free draining Gambier Limestone, perfectly suited to growing great Cabernet.

Flavours of red currant and 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

by cool spring weather which led to a late wine zone. The prominent viticultural feature of budburst. The soil moisture produced good early the area is the series of ancient beach ridges and season growth but flowering and then veraison dunes which run roughly north-south through were both late following on from the late the area. These ridges are made up of soft budburst. Ripening occurred in relatively cool crumbly limestone which weathers to produce conditions leading to the latest harvest for many the red and brown Terra Rossa clay loam soils so years. Pinot Gris and Chardonnay were picked in highly prized for grape growing. The ridges and late March with good acid balance and flavour. dunes have elevations of up to 30m compared Merlot and Tempranillo followed in early April in with the neighbouring regions to the south with a ideal cool dry conditions and both varieties Terra Rossa 'high' of less than 5m. The extra produced very good wines. Our top Cabernet elevation on the Wrattonbully dunes produce the blocks were picked by April 19th with good advantage of cold air drainage which reduces the flavour ripeness and acidity. Intermittent cool risk of frost during the growing season. rainy weather then set in for the last 10 days of April causing problems for most South Australian areas. The majority of our grapes were picked before the rain and early indications are for wines of excellent quality and balance.

APPELLATION / GI

Wrattonbully (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.

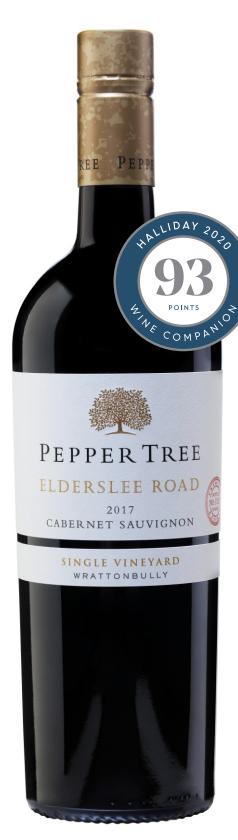
VINEYARD

Good winter and spring rains were accompanied Wrattonbully is located in the Limestone Coast

TECHNICAL INFORMATION:		
BLEND:	Cabernet S	auvignon (100%)
BOTTLING DATE:		12/2018
BOTTLE NUMBER RANGE:		1 - 6420
PH:		3.52
TA:		6.5g/l
ALC/VOL:		14.1%
STANDARD DRINKS:		8.3

PEPPER TREE WINES PTY LTD

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93 POINTS - HALLIDAY WINE COMPANION 2020 Medium weight fruit with full bodied tannin. Mint, mulberry, briar and blackcurrant flavours come infused with smoky oak. It's a good red, if not an excellent one, and it looks as though it has a future.

(Review by: Campbell Mattinson).