



PEPPER TREE

VARIETAL RANGE 2018 Limestone Coast 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

WRATTONBULLY - Our 2018 growing season got off to an unfortunate start with a severe frost in early November wiping out 75% of our crop. Conditions for the rest of the year remained favourable and the reduced crops ripened fully with very good tannin structures.

In summary, very small crops but outstanding quality.

COONAWARRA - Our frost protection system in Coonawarra saved us from the severe widespread frost that affected other vineyards.

A long dry growing season produced good ripening conditions and yields were the best for many years. A very good year for Coonawarra.

APPELLATION/ GI

Wrattontully (South Australia) 75%

Coonawarra (South Australia) 25%

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.

VINEYARD

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

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.

TECHNICAL INFORMATION:

BLEND:	Merlot (100%)
BOTTLING DATE:	07/2020
PH:	3.51
TA:	6.0 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



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HUNTER VALLEY | ORANGE | WRATTONBULLY | COONAWARRA