



# PEPPER TREE

## LIMITED RELEASE 2016 WRATTONBULLY CLASSICS

Our Limited Release series feature artwork by Danielle McManus who is commissioned to create exclusive ceramic plates for the new vintage celebration at our annual Harvest Lunch. Many of the great wines consist of blended varieties. The 'Classics' blend combines the very best fruit from our Wratttonbully vineyards, a crafted blend of Cabernet Sauvignon, Merlot and Petit Verdot. This wine is rich and intensely flavoured with wonderful texture, yet displays beautifully soft, elegant tannins.

Head Winemaker, Gwyn Olsen

### VINTAGE

A warm dry season for the 2016 vintage 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 and Shiraz were produced on small rocky shallow soil blocks (21A and 20A) which were kept aside for our top Single Vineyard wines. Our 8R Merlot block also produced an excellent crop of low yielding fruit which has given the wine power and structure. Tempranillo yields were the best for years and produced very promising wine.

### VINEYARD

Wratttonbully 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 a Terra Rossa 'high' of less than 5m. The extra elevation on the Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

### APPELLATION/ GI

Wratttonbully (S.A.) 85%  
McLaren Vales (S.A.) 15%

### WINEMAKING

Picked when phenologically ripe, the fruit is crushed and cold soaked for 3 days before inoculating for fermentation. Fermented in static fermenters, this wine stays on skins for three weeks before being pressed off to barrels. This wine spends 18 months in barrel before being blended and prepared for bottling.

### AWARDS

#### TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon (57.11%) Merlot (28.5%) Petit Verdot (14.4%)
BOTTLING DATE:	03/2018
PH:	3.32
TA:	7.4 g/l
ALC/VOL:	14.5 %
STANDARD DRINKS:	8.6



## 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)