



# PEPPER TREE

## VARIETAL RANGE 2016 'COOL CLIMATES' SHIRAZ

Blended from our two cool climate regions of Wrattobully and Orange, this Shiraz is a focus on style and expression. Vibrant florals and hints of pepper fill the nose. The palate is layered with juicy red fruits, complex spice notes and a great acid line showcasing the cool climate style. The tannins are ripe providing a wine that is long and rich, ready to drink now.

Head Winemaker Gwyn Olsen

### VINTAGE

A warm dry season led to very early ripening and the whole 2016 Wrattobully 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, Merlot and Shiraz were produced on small rocky shallow soil blocks, and were selectively picked and fermented.

Early rains in Orange produced a good budburst and flowering but the weather was unseasonably hot from December onwards and led to one of the earliest vintages on record. Ripening was so quick that the whole vineyard was picked in 10 days from 23 February to 4th March. This led to high sugar levels in some varieties. Both Shiraz and Cabernet produced excellent flavours and colours.

### APPELLATION/ GI

Wrattobully (SA) 85%

Orange (NSW) 15%

### 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 12 months maturation before blending and bottling.

### VINEYARD

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

The Orange region of New South Wales is one of Australia's newest premium regions being favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m. Soils in the central part of the region are derived from the basaltic lavas of the old volcano, and primarily consist of deep red to brown free draining clay loams.

#### TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	02/2018
PH:	3.42
TA:	6.73 g/l
ALC/VOL:	13.9 %
STANDARD DRINKS:	8.2



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