



PEPPER TREE

MEMBERS RESERVE - LIMITED RELEASE 2016 WRATTONBULLY SHIRAZ CABERNET

Our Limited Release series feature artwork by Danielle McManus who is commissioned to create exclusive plates for the new vintage celebration at our annual Harvest Lunch.

Made exclusively for Members of Pepper Tree Wine Club, this handcrafted wine is made from a blend of Shiraz and Cabernet, from some of the best blocks on our Wrattobully vineyard. The Cabernet imparts intense flavours of cassis and blackberry with fine tannins providing great structure and finish. The Shiraz fills the mid palate with ripe rich fruit, whilst completing the nose with exotic spice and pepper. The resultant blend is a supple yet structured wine of wonderful perfume and intensity.

Head Winemaker Gwyn Olsen

VINTAGE

A warm dry season 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, Merlot and Shiraz were produced on small rocky shallow soil blocks, and were selectively picked and fermented.

APPELLATION/ GI

Wrattobully (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 18 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.

TECHNICAL INFORMATION:

BLEND:	Shiraz (59%), Cabernet Sauvignon (41%)
BOTTLING DATE:	07/2018
PH:	3.38
TA:	6.9 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4

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
www.peppertreewines.com.au