



PEPPER TREE

THE GRAVELS SINGLE VINEYARD 2014 WRATTONBULLY SHIRAZ VIOGNIER

Our best Shiraz and Viognier are grown on our Gravels block in Wratttonbully. Situated at the base of an ancient dune, this block has red soil mixed with ironstone gravel, over free draining Gambier Limestone. These tough well drained soils, provide tiny crops of intensely perfumed fruit.

The Shiraz and Viognier are fermented together to achieve intensity of colour and the perfect marriage of flavour. An opulent and aromatic blend, medium bodied yet powerfully concentrated with dark berry fruits and wonderfully exotic spice.

VINTAGE

The 2014 growing season got off to a good start with good spring rain but cold wet weather in November and early December delayed flowering. Late fruit set was followed by late veraison in mid-late February which allowed the vines to avoid any adverse effects from the three heatwaves of late January – mid February. In the end the grapes ripened in much more benign conditions. Reds ripened beautifully. Cabernet and Merlot were very good and the best parcels of Shiraz were outstanding. Yields were down this year.

APPELLATION / GI

Wratttonbully (South Australia) 100%

WINEMAKING

Picked when acid and flavour are ripe, this is then destemmed and crushed into static fermenters. Fermented for 10 days using selected yeast strain and then pressed off skins into French oak for 18 months maturation. Barrels are then selected, blended and prepared for bottling.

AWARDS

- GOLD** - Limestone Coast Wine Show 2016 (Class 31)
- SILVER** - Limestone Coast Wine Show 2017 (Class 32)

VINEYARD

Wratttonbully adjoins the Coonawarra area in the southern part of 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 Coonawarra 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.

TECHNICAL INFORMATION:

BLEND:	Shiraz (95%) Viognier (5%)
BOTTLING DATE:	11/2015
PH:	3.56
TA:	6.2 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



JAMES HALLIDAY
2017 AUSTRALIAN WINE COMPANION

92 The viognier may be a little obvious for some, but this is a brightly fruited and engaging wine, with aromas of sweet spice, mint and attractive savoury oak. Medium-bodied palate with freshness of flavour, in the raspberry/cherry spectrum, and a well-judged level of tannin/acid which doesn't intrude but is still an integral part. A little bottle-ageing is definitely in order. Drink to 2025.

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