



PEPPER TREE

THE GRAVELS SINGLE VINEYARD 2016 WRATTONBULLY SHIRAZ

Our best Shiraz is grown on our Gravels block in Wrattobully. 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.

An opulent and aromatic wine, full bodied and powerfully concentrated with dark berry fruits and wonderfully exotic spice.

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.

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.

APELLATION / GI

Wrattobully (South Australia) 100%

WINEMAKING

For the first time, this block was thinned by hand and then hand picked. The grapes were then destemmed and chilled for three days before being inoculated for ferment in a static fermenter. Once dry, the resulting wine was pressed off skins and put to French oak puncheons to retain fruit integrity for 18 months. The individual barrels were then tasted and selected for blending and the wine prepared for bottling.

TECHNICAL INFORMATION:	
BLEND:	Shiraz (100%)
BOTTLING DATE:	11/2017
PH:	3.37
TA:	6.9 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4

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HALLIDAY WINE COMPANION TASTING NOTE:

Supple, rich and juicy, with a flowing stream of black fruits studded with sparks of spice. The oak is integrated, the tannins fine, the finish long. Drink by 2036.