



# PEPPER TREE

## 'THE GRAVELS' SINGLE VINEYARD 2017 Wrattonbully Shiraz

*Our best Shiraz is grown on our Gravels block in Wrattonbully. 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

Good winter and spring rains were accompanied by cool spring weather which led to a late budburst. The soil moisture produced good early season growth but flowering and then veraison were both late following on from the late budburst. Ripening occurred in relatively cool conditions leading to the latest harvest for many years. Pinot Gris and Chardonnay were picked in late March with good acid balance and flavour. Merlot and Tempranillo followed in early April in ideal cool dry conditions and both varieties produced very good wines. Our top Cabernet blocks were picked by April 19th with good flavour ripeness and acidity. Intermittent cool rainy weather then set in for the last 10 days of April causing problems for most South Australian areas. The majority of our grapes were picked before the rain and early indications are for wines of excellent quality and balance.

### VINEYARD

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

### APPELLATION / GI

Wrattonbully (South Australia) 100%

### WINEMAKING

This block was thinned by hand and then hand picked. The grapes were then de-stemmed 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:	12/2018
BOTTLE NUMBER RANGE:	1 - 3645
PH:	3.48
TA:	5.8g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



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