



PEPPER TREE

(PREMIUM SHIRAZ BLEND)

2017 'COQUUN'
Hunter Valley Shiraz

The inspiration for the name "Coquun" came from the Aboriginal Dreaming, when the Hunter River (Valley) was referred to as 'the Coquun' by its first inhabitants, the Wonnaurua ('people of the hills and plains'). It is believed that the Wonnaurua have occupied the Hunter for at least 30,000 years.

Our Coquun is the result of blending our best barrels of Shiraz from our vineyards in the Hunter Valley. A true Hunter Shiraz that represents what the region is capable of. Unashamedly medium bodied, offering vibrancy of fruit with complex spice. Balanced by fine tannins and subtle oak handling. A wine of great length and longevity.

VINTAGE

Budburst for the 2017 Hunter vintage occurred well into September following a cold wet August. Good early season growing conditions led to a good flowering and light to moderate crops. As the season progressed the weather turned hot throughout January and early February, with 13 days over 40 degrees. Our vineyard manager did an amazing job to maintain canopies and ripen all varieties with very little heat stress. White varieties maintained good acidity against the odds and good to very good wines were produced. All our reds were picked before the worst of the heat and with almost no rain the quality was excellent with great flavour and balance. They may rival the 2014 reds.

VINEYARD

Pepper Tree's Hunter Valley vineyard is in the Mount View area of the Lower Hunter Valley in the sheltered foothills of the Brokenback Range and covers 38.5 ha of plantings. The Mount View area contains 3 small protected subvalleys with highly favourable soils influenced by the large proportion of limestones in the underlying rocks. Terra Rossa clays over crumbly limestone and free draining red and brown clay loams cover hill slopes and are planted to red varieties as well as Chardonnay. Alluvial loams along the vineyard's creek flats are ideal soils for Semillon and Verdelho.

APPELLATION / GI

Hunter Valley (New South Wales) 100%

WINEMAKING

Picked at optimal ripeness and de-stemmed to static fermenters, the fruit is cold soaked for 3 days. The tank is then inoculated with a specific yeast strain and ferments at 25 - 30 degrees Celsius. Once dry, the wine is pressed off skins and transferred to French oak puncheons for 18 months. The wine is then blended and prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	07/2018
BOTTLE NUMBER RANGE:	1 - 5262
PH:	3.41
TA:	7.0/1
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



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