



# PEPPER TREE

## THE GRAVELS

### RESERVE

## 2008 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.

A complex aromatic mix of spice and florals with dark berry fruit integrated well with savoury oak.

An opulent and expressive cool climate Shiraz - Medium bodied yet powerfully concentrated with dark berry fruits and wonderful spice. Supple tannins and fine acidity provide great structure and balance.

Winemaker Jim Chatto

### VINTAGE

Dry hot conditions over Christmas had us concerned that the harvest would start in Wratttonbully too early for optimum flavour profile. However things cooled down over the ripening season allowing great retention of flavour and balance in the wines. Overall Wratttonbully shaped up very well, especially highlighted by the Shiraz Viognier and Cabernet, not to mention our very popular Pinot Gris which is an early ripener and thus the first variety picked this year.

### 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.

### APPELLATION / GI

Wratttonbully (South Australia) 100%

### WINEMAKING

Fermented on skins at 18 - 20 Degrees for 7 days. Matured in selected French oak for 12 months prior to blending and bottling.

### AWARDS



**Gold** (Class 34) - 2010 Royal QLD Wine Show  
**Gold** (Class 33a) - 2010 Riverina Wine Show  
**Gold** (Class 2030) - 2010 National Cool Climate Wine Show Bathurst  
**Gold** (Class 13) - 2010 Limestone Coast Wine Show



**Silver** (Class 23) - 2011 Australian Cool Climate Wine Show Murrumbateman  
**Top Silver** - 2010 International Wine & Spirits Competition  
**Silver** (Class 23) - 2010 Australian Cool Climate Wine Show Murrumbateman  
**Silver** (Class 22) - 2010 Royal Melbourne Show  
**Silver** (Class 74) - 2010 Cowra Wine Show

TECHNICAL INFORMATION:	
BLEND:	Shiraz (95%) Viognier (5%)
BOTTLING DATE:	09/2009
PH:	3.41
TA:	7.8 g/l
ALC/VOL:	14.5%
STANDARD DRINKS:	8.6



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