



PEPPER TREE

STRANDLINES

GRAND RESERVE

2008 WRATTONBULLY CABERNET SHIRAZ

The name *Strandlines* comes from the ancient shorelines or dunes that mark the retreating ocean from what is now the Naracoorte Range in Wrattobully. These ancient dunes harbour the famed red 'Terra Rossa' topsoil over Gambier limestone.

The secret of these soils lies in the near perfect drainage they provide, leading to small crops of wonderfully concentrated fruit.

An intensely concentrated nose of dark berry fruits, chocolate and spicy oak complexity. A serious full bodied blend of Cabernet and Shiraz, displaying ripe Cabernet flavours of Cassis and Blackberry integrated well with exotic spice and sweet mid palate fruit of Shiraz. This wine shows great depth, structure and texture providing an intense long finish and guaranteed longevity.

Winemaker Jim Chatto

VINTAGE

2008 is one of the earliest vintages on record. We had all of Wrattobully picked before the end of March. Quite amazing considering we did not start picking till April in 2007 (which was also an early year). Crops were low (1-2 tonnes/acre) with some of the smallest most concentrated berries yet from the vineyard. These tiny berries gave rise to a lower juice to skin ratio, leading to intense colour and concentration of flavour. The 2008 reds from Wrattobully are going to be real beauties.

VINEYARD

Wrattobully 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 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

Cold soaked for five days before fermentation on skins at 18 - 20 Degrees for 7 days. Maturation for 20 months in selected French oak before blending and bottling.

AWARDS

GOLD

GOLD (Class 46) - 2011 Riverina Wine Show

GOLD

GOLD (Class 22) - 2011 Limestone Coast Wine Show

SILVER

Top Silver (Class 1A) - 2010 International Wine & Spirits Competition

SILVER

Silver - 2010 The Great Australian Red

TECHNICAL INFORMATION:

BLEND: Cabernet Sauvignon (85%)
Shiraz (15%)

BOTTLING DATE: 11/2009

PH: 3.34

TA: 7.0 g/l

ALC/VOL: 14.5%

STANDARD DRINKS: 8.6



HALLIDAY WINE COMPANION 2020

96

The easy power, the breadth of tannin, the sheer confidence. This promised a lot as a young wine but it has delivered more. It's fruity, it's pure, it's secondary and it's delicious. Everything sings both harmoniously and impressively. (Review by: Campbell Mattinson).

JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2011

94

Good depth to the colour; a more robust, full-bodied style than Jim Chatto normally makes, but it came together in the end, as the depth of the blackcurrant and blackberry fruits does carry the challenge of the tannins. Patience will be rewarded. Drink to 2028.

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