



PEPPER TREE

(PREMIUM SHIRAZ BLEND - PLATINUM RANGE)

ROBUSTUM 2018 Wrattenbully Shiraz

This wine was made to showcase the power and fruit intensity that can be generated by fully ripe Shiraz grapes grown on the premium terroir of our Wrattenbully vineyard in South Australia's Limestone Coast.

A big and robust style of Shiraz made from a single block on the estate owned Wrattenbully vineyard. Intensely fragrant, the nose is filled with blackcurrant and blackberry notes leading into a dense, rich Shiraz palate jammed with blackberries and dark fruits held together with fine acidity and framed with brown spice notes and oak tannins providing length and palate build. This rich and dense wine is drinking beautifully now and will continue to do so for the next 20 years.

Head Winemaker, Gwyn Olsen

VINTAGE

Our 2018 growing season got off to an unfortunate start with a severe frost in early November wiping out a substantial amount of our crop. Conditions for the rest of the year remained favourable and the reduced crops ripened fully with very good tannin structures. Small parcels of handpicked Shiraz and Cabernet will produce excellent single vineyard wines.

We took advantage of the small crop levels to ripen a small parcel of Shiraz to very high sugar and flavour levels and the resulting wine will be released as a single parcel in a style we have not made before - Robustum.

In summary, very small crops but outstanding quality.

VINEYARD

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

APPELLATION/ GI

Wrattenbully (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 barriques for 2 years for complex maturation. The individual barrels were then tasted and selected for blending and the wine prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	03/2020
BOTTLE NUMBER RANGE	0001 - 1965
PH:	3.55
TA:	6.4 g/l
ALC/VOL:	15.5%
STANDARD DRINKS:	9.2



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