



PEPPER TREE

(PREMIUM SHIRAZ BLEND - PLATINUM RANGE)

2018 '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

The 2018 vintage followed another drought year with almost no rain between November and February. As a result there was no disease pressure and all varieties were harvested in very good condition. Although day time temperatures were warm to hot there were many cool nights which preserved natural acidity and enhanced flavours. White varieties retained some delicate floral notes and have produced quite elegant wines. Shiraz ripened with very fine tannin structures and the quality of resulting wines may even exceed the excellent 2017 vintage.

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 17 months. The wine is then blended and prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	06/2019
BOTTLE NUMBER RANGE:	1 - 3855
PH:	3.41
TA:	7.0/1
ALC/VOL:	14.5%
STANDARD DRINKS:	8.6

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2021 HALLIDAY WINE COMPANION

A medium to full-bodied blend of the best barrels of the vintage brings the great '18 vintage onto centre stage with luxuriant dark fruits on the bouquet and a palate that surges free on the lifted finish. Ticks all the boxes.

THE WINE FRONT - 92 POINTS

Campbell Mattinson - tasted February 2020

It's a 'best barrels' blend from various Hunter vineyards. It's a medium-weight wine with graphite, cherry-plum, peppercorn and woodsmoke flavours running through the palate. It has good body but it's also seems fresh, almost crisp. Spicy, slightly toasty tannin spreads through the finish though lively acidity provides a cleansing tone here too. It feels and tastes good but it's not the most complex offering; it needs time to build it.

GOLD - 2019 NSW Wine Awards