



PEPPER TREE

COQUUN

SINGLE VINEYARD 2014 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.

Concentrated aromas of mulberry and blackberry, complexed by spice notes and well integrated savoury oak.

A fruit driven Shiraz displaying sweet berry fruits balanced by fine tannins and subtle oak complexity providing a classically elegant finish.

VINTAGE

The Hunter 2014 vintage started the season with good rains. Budburst in late August. Very good growing season with warm mild weather. Whites ripened very early and harvest started on January 8th. Ripening proceeded smoothly with no rain and no excessive heat. All whites were picked in good condition with very good flavour and balance. Reds were even better. Shiraz from this year was the best for many years and has produced outstanding wines with great depth and balance. Excellent vintage.

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 (35% new) for 18 months. The wine is then blended and prepared for bottling.

AWARDS



Silver (Class 11) - Hunter Valley Wine Show 2015

VINEYARD

Our Coquun (Hunter River) Shiraz is produced from the famous 'Tallawanta' Vineyard planted in 1920. These 90 year old vines produce tiny quantities of intensely flavoured fruit.

Tallawanta Vineyard, between Hunter Valley Gardens and Harrigan's Irish Pub, on Broke Road, Pokolbin formerly owned by the Elliott family leased to Pepper Tree Wines.

Continuously creating outstanding fruit each year, the vines are dry land grown, thus ensuring low yields and high quality fruit. The vineyard soil is quite typical of the Hunter Valley with a mixture of sandy loam and red volcanic clay.

TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	06/2015
PH:	3.46
TA:	7.0g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



JAMES HALLIDAY

2017 AUSTRALIAN WINE COMPANION

95

It's a wine of balance, power and length, the pirouette of savoury-spicy-cherryed flavours anchored by fine-set tannin and ripe cherry-leather fruit. Exquisite integration of oak. Drink to 2035.

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