



PEPPER TREE

BLACK LABEL 2017 Wrattenbully Merlot

A classic expression of this superb varietal, this Merlot is supple and rich. The nose is an expressive mix of ripe plum and red berry notes leading into a juicy palate balanced with fine oak and silky tannins. Drinking well now.

Head Winemaker Gwyn Olsen

VINTAGE

Good winter and spring rains were accompanied by cool spring weather which led to a late budburst. The soil moisture produced good early season growth but flowering and then veraison were both late following on from the late budburst. Ripening occurred in relatively cool conditions leading to the latest harvest for many years. Pinot Gris and Chardonnay were picked in late March with good acid balance and flavour. Merlot and Tempranillo followed in early April in ideal cool dry conditions and both varieties produced very good wines. Our top Cabernet blocks were picked by April 19th with good flavour ripeness and acidity.

Early indications are for wines of excellent quality and balance for Vintage 2017.

APPELLATION/ GI

Wrattenbully (South Australia) 100%

WINEMAKING

Individual blocks machine harvested once flavour ripe and destemmed, sorted in the vineyard. The fruit is chilled at the winery and cold soaked for 4 days before being inoculated. Fermented with M2 yeast in static fermenters for 10-14 days before being pressed off skins. Wines are then racked to oak for approximately 20 months maturation before blending and bottling.

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.

TECHNICAL INFORMATION:

BLEND:	Merlot (100%)
BOTTLING DATE:	01/2020
PH:	3.53
TA:	6.2 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 49909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au

HUNTER VALLEY | ORANGE | WRATTENBULLY | COONAWARRA