



PEPPER TREE

BLOCK 21A

SINGLE VINEYARD 2013 WRATTONBULLY CABERNET SAUVIGNON

Block 21A has been the source of some of the best Cabernet on our Wrattontully Vineyard for many years. It has been bottled separately as a single block wine. Block 21A has a very thin layer of 'Terra Rossa' sandy loam overlying soft limestone. The vines grow roots that penetrate deep into the rock.

The near-perfect conditions of the 2013 Wrattontully growing season made for a Cabernet Sauvignon of unmatched complexity, generosity of fruit and depth. Our 2013 Block 21A continues to showcase the subtly integrated vanillin spice and blackberry this variety is famous for, while tertiary notes of bay leaf and plum begin to emerge with the wines' bottle age. There is no mistaking why this wine was named Best Museum Release at the Limestone Coast wine show. Drinking beautifully now and will reward further cellaring.

VINTAGE

Good rainfall in winter and early spring got the season off to a great start. Warm dry conditions throughout the growing and ripening season then led to a brilliant 2013 vintage. All reds were picked in near perfect conditions producing wines with great flavour and balance. Great vintage

WINEMAKING

Cold soaked for five days before fermentation on skins at 18 - 20 Degrees for 7 days. Maturation for 15 months in selected French oak before blending and bottling.

AWARDS



4 Trophies & Gold

Limestone Coast Wine Show 2015 (Class 14)
BILL REDMAN TROPHY (Best Wine of Show)
DAVID WYNN TROPHY (Best Red of Wine Show)
H.R. (RON) HASELGROVE TROPHY (Best Cabernet Sauvignon of Show)
BEST INDIVIDUAL VINEYARD WINE TROPHY

GOLD

GOLD

GOLD

GOLD

GOLD

GOLD

GOLD - Limestone Coast Wine Show 2016 (Class 35)
GOLD - Royal Queensland Wine Show 2016 (Class 43)
GOLD - Limestone Coast Wine Show 2017 (Class 36)
GOLD - Shanghai International Wine Challenge 2017
GOLD - Winewise Championship Awards 2018 - **BEST CABERNET SAUVIGNON MEDALLION**

SILVER

SILVER

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Silver (Class 48) - Royal Melbourne Wine Show 2017
Silver (Class 20) - National Wine Show of Australia 2017
Silver - Halliday Cabernet Challenge 2017

VINEYARD

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

APELLATION/ GI

Wrattontully (South Australia) 100%

TECHNICAL INFORMATION;	
BLEND:	Cabernet Sauvignon (100%)
BOTTLING DATE:	11/2014
BOTTLE NUMBER RANGE:	1 - 3642
PH:	3.39
TA:	7.7g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



JAMES HALLIDAY
2016 AUSTRALIAN WINE COMPANION

96 Cold-soaked for 5 days, fermentation 7 days, matured for 15 months in French oak. Deep crimson-purple; it is very intense, with layer upon layer of cassis fruit supported by ripe, fine-grained tannins and cedary oak; the balance and length are both impeccable. A long, lusty and productive life lies ahead.

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