



# 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 Pepper Tree's Hunter Valley vineyard is in the with almost no rain between November and Mount View area of the Lower Hunter Valley in February. As a result there was no disease the sheltered foothills of the Brokenback Range pressure and all varieties were harvested in very and covers 38.5 ha of plantings. The Mount View good condition. Although day time temperatures area contains 3 small protected subvalleys with were warm to hot there were many cool nights highly favourable soils influenced by the large which preserved natural acidity and enhanced proportion of limestones in the underlying rocks. flavours. White varieties retained some delicate Terra Rossa clays over crumbly limestone and floral notes and have produced quite elegant free draining red and brown clay loams cover hill wines. Shiraz ripened with very fine tannin slopes and are planted to red varieties as well as structures and the quality of resulting wines may Chardonnay. Alluvial loams along the vineyard's even exceed the excellent 2017 vintage.

### VINEYARD

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:	
PH:	3.41
TA:	7.0/l
ALC/VOL:	14.5%
STANDARD DRINKS:	

## PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320  
P. +61 2 4909 7100 | F. +61 2 4998 7746  
E. ptwinery@peppertreewines.com.au  
www.peppertreewines.com.au



### 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**