



PEPPER TREE

'THE GRAVELS'

SINGLE VINEYARD 2021 Wrattenbully Shiraz

Our best Shiraz is grown on our Gravels block in Wrattenbully. Situated at the base of an ancient dune, this block has red soil mixed with ironstone gravel, over free draining Gambier Limestone. These tough well drained soils, provide tiny crops of intensely perfumed fruit.

An opulent and aromatic wine, full bodied and powerfully concentrated with dark berry fruits and wonderfully exotic spice.

VINTAGE

Wrattenbully experienced the coolest vintage for many years which led to slow balanced ripening. The quality of the resulting wines is considered by many locals to be the best for 40 years. The cool weather allowed for complete flavour ripening by time sugar ripeness was achieved. This produced great balance across all varieties and exceptional colour and flavour depth in all red varieties. Cabernet Sauvignon was outstanding and our best Merlot parcels have the best colour and flavour we have ever seen from our vineyard.

Our small parcels of alternate varieties like Malbec, Petite Verdot, and Barbera are all showing great varietal definition.

The most outstanding vintage for many years.

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 a 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.

APPELLATION / GI

Wrattenbully (South Australia)

WINEMAKING

As the fruit reached optimal ripeness, it was handpicked and sorted in the vineyard before being transported to the winery. The grapes were then de-stemmed and cold-soaked for three days before being inoculated with a specially selected yeast strain. Once dry, the resulting wine was pressed off skins and put to French oak puncheons for a maturation period of 15 months. The individual barrels were then tasted and selected for blending and the wine prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Shiraz
BOTTLING DATE:	02/2023
BOTTLE NUMBER RANGE:	1 - 3570
PH:	3.45
TA:	6.3 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



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