



PEPPER TREE

LIMITED RELEASE

'BDX-4'

2021 Wratonbully

Cabernet Sauvignon | Merlot | Malbec | Petit Verdot

Our BDX-4 blend is a wine for the senses. Luscious black fruits and raspberry jam burst onto the palate to complement the layered notes of dark plum and cherry. Hints of sage and black pepper provide subtle spicy character whilst mocha vanillin undertones from aging in French oak combine with firm tannins to provide length and texture for a full bodied finish.

VINTAGE

Wratonbully 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

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

APPELLATION / GI

Wratonbully (SA)

WINEMAKING

Picked when phenologically ripe, the fruit is crushed and cold soaked for 3 days before inoculating for fermentation. Fermented in static fermenters, this wine stays on skins for three weeks before being pressed off to barrels. This wine spends approximately 18 months in barrel before being blended and prepared for bottling.

TECHNICAL INFORMATION:

BLEND: Cabernet Sauvignon 52%, Merlot 32%, Malbec 11%, Petit Verdot 5%

BOTTLING DATE: 02/2023

PH: 3.52

TA: 6.3 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 | WRATTONBULLY | COONAWARRA