



PEPPER TREE

VARIETAL RANGE 2020 Wratonbully & Coonawarra Merlot

An enticing nose of black and red fruits with a spicy lift. The rich and soft palate is rounded with sweet berry fruits and savoury spice and well balanced by subtle oak. Fine tannins provide support for a long silky finish.

VINTAGE

WRATTONBULLY - Although our South Australian vineyards escaped any influence of the national bushfires the vintage was nevertheless affected by cold inclement weather during flowering and fruit set in November/December which led to very small crops.

In light of this, the small crops ripened fully and produced some exceptional wines across the board.

COONAWARRA - Coonawarra experienced lower than normal flowering and fruit set but reasonable crops were harvested in mid-April – our latest vintage for many years.

At this point Coonawarra looks to be the star of the 2020 vintage and some outstanding Cabernet Sauvignon was made in true Coonawarra style.

APPELLATION/ GI

Wratonbully (South Australia) 80%
Coonawarra (South Australia) 20%

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

WRATTONBULLY - 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.

COONAWARRA - soils consist of thin dark brown to dark grey clays interspersed with broken limestone fragments. The shallow soil overlies soft crumbly limestone at depths of as little as 10cm so that the vines effectively grow in limestone rock. The shallow soils restrict vigour & this, coupled with rigorous canopy management, allows us to control berry size and bunch numbers & thus eventual crop load. This control of crop level and berry size gives our winemakers the best possible starting material with which to create premium red wines.

TECHNICAL INFORMATION:

BLEND:	Merlot
BOTTLING DATE:	07/2023
PH:	3.60
TA:	5.7 g/l
ALC/VOL:	13.8%
STANDARD DRINKS:	8.2



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HUNTER VALLEY | ORANGE | WRATTONBULLY | COONAWARRA