



PEPPER TREE

ALTERNATE SERIES

2022 Wrattenbully Barbera

While we'll always love making (& drinking!) the well known classics like Shiraz and Chardonnay, we're very proud to be championing the 'Alternate' varieties; lesser known international wines which are perfectly suited to our climate & packed full of flavour.

A wine of its own ancestry and heritage, Barbera has continued to move from an every day drinking wine into a more cult status and we are excited by what we see off our Wrattenbully vineyard. A bright wine that opens with cherry blossom and dried herb notes enticing you down the garden path into a palate of dark cherry and forest floor earth, where you can taste the sun dried herb notes and hints of pepper. This wine is lively and refreshing, drinking exceptionally well now.

Winemaker, Nick Kruger

VINTAGE

Wrattenbully experienced a cool vintage which led to slow balanced ripening. 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 whilst the whites have beautiful floral characteristics and natural balanced acidity.

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) 100%,

WINEMAKING

In order to showcase the vineyard and variety capabilities, the two reds - Barbera & Tempranillo - have been made in the same way. Each variety was picked at ripeness in the cool of the night and cold soaked for three days before being inoculated for ferment. The reds were fermented in static fermenters with twice daily pumpovers for tannin and fruit extraction. Once dry, the resulting wines were pressed off skins and matured in a combination of very old oak and stainless steel to maintain the fruit expression and vineyard hues. After eight months, the reds were blended and prepared for bottling.

TECHNICAL INFORMATION:	
BLEND:	Barbera
BOTTLING DATE:	02/2024
PH:	3.28
TA:	7.2 g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



ITALIAN VARIETAL

From North West Italy's Piedmont region, it is the country's third most planted grape.

BODY: Medium +

TANNINS: Low

OAK: Yes (30% NEW)

SIMILAR PROFILES: Mouvedre, Merlot

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