



# PEPPER TREE

## BLOCK 21A

### GRAND RESERVE 2012 WRATTONBULLY CABERNET SAUVIGNON

Block 21A has been the source of some of the best Cabernet on our Wratttonbully Vineyard for many years. This is the first time it has been bottled separately as a single block wine. Block 21A has a very thin layer of 'Terra Rossa' sandy loam overlying soft limestone. The vines grow roots that penetrate deep into the rock.

Big bold flavours of cassis and blackberry integrated with spicy oak. A full rich palate packed with sweet ripe berry fruits balanced by French oak. Chalky fine tannins provide excellent structure and depth to the long and generous palate that will live for many years. This single vineyard wine is a full bodied Cabernet of distinction that can be enjoyed now or will benefit from further cellaring.

Winemaker Scott Comyns

#### VINTAGE

Near perfect growing conditions over the months leading into vintage made 2012 one of the finest vintages of the region on record. Canopy and fruit management over the spring growing season was necessary due to the optimal growing conditions. Fruit quality across all varieties is exceptional especially Cabernet Sauvignon. Whites are looking strong but the reds are the standout this vintage.

#### VINEYARD

Wratttonbully adjoins the Coonawarra area in the southern part of 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 Coonawarra Terra Rossa 'high' of less than 5m. The extra elevation on the Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

#### APPELLATION/ GI

Wratttonbully (South Australia) 100%

#### WINEMAKING

Cold soaked for five days before fermentation on skins at 18 - 20 Degrees for 7 days. Maturation for 15 months in selected French oak before blending and bottling.

#### AWARDS



**GOLD** (Class 20) - Limestone Coast Wine Show 2015

#### TECHNICAL INFORMATION;

BLEND: Cabernet Sauvignon (100%)

BOTTLING DATE: 11/2013

BOTTLE NUMBER RANGE: 1 - 3642

PH: 3.51

TA: 6.8g/l

ALC/VOL: 14.0%

STANDARD DRINKS: 8.3



#### JAMES HALLIDAY

2015 AUSTRALIAN WINE COMPANION  
COMMENTS BY CAMPBELL MATTINSON

# 97

This has classic Cabernet structure and flavour. It tastes essentially of blackcurrant, mulberry and mint but has smoky, nutty oak laced intricately throughout. It has both might and power and, most importantly, length to burn. A surge of authoritative tannins will ensure its longevity. Lengthy decanting is advised. Drink to 2035.

## PEPPER TREE WINES PTY LTD

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HUNTER VALLEY | ORANGE | WRATTONBULLY | COONAWARRA