



PEPPER TREE

VARIETAL RANGE 2015 MERLOT

An enticing nose of dark plum and red fruits with a spicy lift. The rich, soft palate is rounded with sweet berry fruits and savoury spice. Balanced by subtle oak, the fine tannins provide good length for a silky finish.

Head Winemaker Gwyn Olsen

VINTAGE

The hot conditions that caused problems in the Barossa and McLaren Vale in January and early February did not affect the Limestone Coast and by the time the ripening season commenced the weather conditions were relatively benign. Ripening proceeded very slowly and all red varieties maintained very good acid levels right through until harvest and were picked with excellent chemical balance and beautiful fruit flavours. The last four vintages at Wrattenbully have been excellent and 2015 has continued the standard.

APPELLATION/ GI

Wrattenbully (South Australia) 100%

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 18 months maturation before blending and bottling.

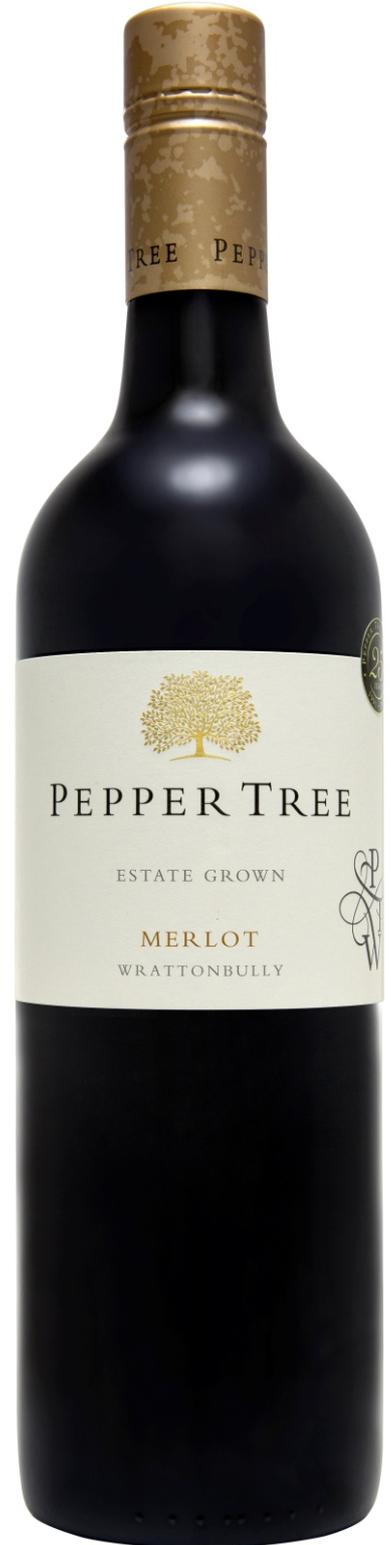
AWARDS

VINEYARD

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

TECHNICAL INFORMATION:

BLEND:	Merlot (100%)
BOTTLING DATE:	04/2017
PH:	3.43
TA:	6.7 g/l
ALC/VOL:	13.9%
STANDARD DRINKS:	8.2



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 4909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au