



PEPPER TREE

VARIETAL RANGE 2015 SHIRAZ

Blended from our two cool climate regions of Orange and Wrattenbully, this Shiraz is a focus on style and expression. Vibrant florals and hints of pepper fill the nose. The palate is layered with juicy red fruits, complex spice notes and a great acid line showcasing the cool climate style. The tannins are ripe providing a wine that is long and rich, ready to drink now.

Head Winemaker Gwyn Olsen

VINTAGE

Our high altitude Orange vineyard experienced excellent ripening conditions and produced some of our best wines from the 2015 vintage. Rains in early February, which looked like threatening the vintage eventually gave way to perfect ripening conditions in mid-February and March. Shiraz, Pinot Noir and Cabernet all ripened beautifully and produced wines of great flavour and balance. Several single vineyard red wines are likely to be bottled from this excellent 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

Orange (NSW) 60%
Wrattenbully (SA) 40%

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 12 months maturation before blending and bottling.

VINEYARD

The Orange region of New South Wales is one of Australia's newest premium regions being favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m. Soils in the central part of the region are derived from the basaltic lavas of the old volcano, and primarily consist of deep red to brown free draining clay loams.

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:	Shiraz (100%)
BOTTLING DATE:	04/2017
PH:	3.65
TA:	6.5 g/l
ALC/VOL:	13.9 %
STANDARD DRINKS:	8.2



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