



# PEPPER TREE

## VARIETAL RANGE 2015 CABERNET SAUVIGNON

An excellent Cabernet, this wine has ripe aromas of cassis and blackberry. A full flavoured palate displaying sweet ripe fruit and dried herb notes balanced by fine tannins, providing great structure and length.

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.

### 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.

### 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 20 months maturation before blending and bottling.

### AWARDS

#### TECHNICAL INFORMATION:

BLEND: Cabernet Sauvignon 85%, Merlot 15%

BOTTLING DATE: 04/2017

PH: 3.53

TA: 6.9 g/l

ALC/VOL: 14.0%

STANDARD DRINKS: 8.3



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