



SHIRAZ

BAROSSA

The Pepperjack range is a tribute to the Barossa's rich heritage. Our winemaking team has respect for traditional winemaking techniques, yet is also dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles and create wines that reflect our passion for this special region.

Pepperjack Barossa Shiraz has aromas of concentrated black and blue fruits, dark chocolate, mocha and hints of spice. The palate is rich and plush with good structure and soft layers of tannin that give length and finesse while finishing soft and full of flavour.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa

WINEMAKING & MATURATION

After crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, racked and a portion transferred to seasoned and new oak for 12 months maturation, before blending and bottling.

PEAK DRINKING

This wine can be enjoyed now but will also improve with careful cellaring.

FOOD MATCH

Barbecued lamb cutlets, or slow cooked smoky brisket.

COLOUR

Rich, dark red with a dark purple rim.

NOSE

The nose shows rich concentration of black and blue fruits, ripe blackberries, dark chocolate and mocha. Hints of spice and integrated oak.

PALATE

The palate is rich and plush with good structure. There are concentrated layers of blackberry, plum and blueberry fruits with soft layers of tannins to give length and finesse while finishing soft and full of flavour.



When character counts.
PEPPERJACK