



MADE FOR STEAK



SOUTH AUSTRALIAN CERTIFIED SHIRAZ CABERNET SAUVIGNON 2020

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.

After crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, racked and transferred to seasoned and new oak barrels for 15 months maturation before blending and bottling.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION South Australia (McLaren Vale 67.8%, Langhorne Creek 30.6%, Barossa 1.2%, Adelaide Hills 0.4%)

VINTAGE CONDITIONS

South Australia experienced a drier than average growing season. The continuation of dry conditions has contributed to generally low yields across the state. Dry conditions during spring reduced the vigour of vines, while several days of very high winds in late November were seen to reduce the berry set of Cabernet Sauvignon which were flowering at the time. December and January were particularly dry and hot, but after the rainfall in early February South Australia experienced a very cool ripening period. Vintage was reasonably compressed seeing harvest in many regions only taking 5 to 6 weeks. The resultant wines are fruit expressive with excellent quality.

GRAPE VARIETY Shiraz (67.5%), Cabernet Sauvignon (31.1%), Malbec (1.4%)

MATURATION

This wine is matured in a combination of seasoned (69.8%) and new (30.2) oak barrels for 15 months.

COLOUR

Rich dark red in colour with a dark purple rim

NOSE

The nose is intensely fragrant with dark plum, black currants, mint and hints of spice.

PALATE

The palate is rich and plush with good structure. There is a concentrated layers of blackberry, blue fruits and oak which is balanced with layers of tannins to give length and finesse while finishing full of flavour.

TECHNICAL ANALYSIS

Harvest Date:

March to April, 2020

pH: 3.62

Acidity: 6.6g/l

Alcohol: 14.5%

Residual Sugar: 0.3g/L

Bottling Date: November
2022

Peak Drinking:

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