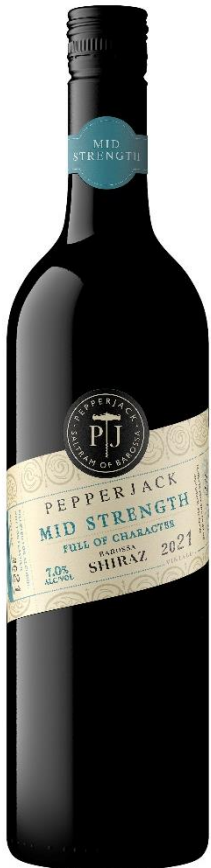




MADE FOR STEAK



MID STRENGTH BAROSSA SHIRAZ 2021

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.

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 for 12 months maturation, before blending and bottling.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION Barossa

VINTAGE CONDITIONS

Following two particularly dry seasons, many were hoping for Mother Nature to be much kinder in 2020–21, and mostly she was. The Barossa experienced some frost damage in late September. November recorded 4 days above 35°C, however, conditions throughout summer were relatively mild with December recording its lowest maximum temperature since 2014. Cool, dewy mornings and maximum temperatures below 30°C for the majority of January provided optimal ripening conditions. Conditions were quite favourable during flowering, allowing bunches to set and good fruit development. Whilst yield varied between vineyards, it was welcome relief to achieve close to average crops in comparison to the last two seasons. Vintage was less compressed than in previous. Harvest continued well into April as the dry Indian summer continued to ripen the grapes and allow winemakers to pick when the fruit was at its optimum ripeness.

GRAPE VARIETY

Shiraz (99.6%), Other (0.4%)

MATURATION

This wine is matured in a combination of seasoned and new oak barrels and stainless-steel tanks for 12 months.

COLOUR

Rich, dark red with a dark purple rim.

NOSE

The nose shows rich concentration of bright red and blue fruits, dark chocolate and rich mocha note. Hints of spice and integrated oak.

PALATE

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

TECHNICAL ANALYSIS

Harvest Date:

February - April 2021

pH: 3.6**Acidity:** 6.3g/l**Alcohol:** 7%**Residual Sugar:** 10g/L**Bottling Date:** February 2023**Peak Drinking:**

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