



SANGIOVESE

MCLAREN VALE • PADTHAWAY • BAROSSA

While the Pepperjack team have respect for traditional winemaking techniques, their style is dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles, and create wine that reflects their passion for the regions the wines are made from. This is reflective in all Pepperjack wines, as their rich and honest nature showcases outstanding qualities.

Pepperjack Sangiovese has bright fruit flavours of red cherry and cranberry enhanced with complexing aromas of dried herbs, forest floor and aniseed. Savoury, chalky tannins on the palate give the wine length and finesse.

GRAPE VARIETY

Sangiovese

VINEYARD REGION

McLaren Vale, Padthaway & Barossa

WINEMAKING & MATURATION

After crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, raked and transferred partially to tank and partially to oak barrels for maturation before blending and bottling.

PEAK DRINKING

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

FOOD MATCH

Grilled and barbecued meats, charcuterie, or tomato-based pasta dishes.

COLOUR

Garnet red.

NOSE

Aromas of dried herbs, forest floor, aniseed, ripe plum, brambles and subtle oak characters.

PALATE

The palate shows bright fruits of red cherry and fresh cranberries, with savoury chalky tannins which give length and finesse.



When character counts.
PEPPERJACK