



2020 THE RARE FIND

BAROSSA VALLEY SHIRAZ

The Pepperjack range is a tribute to the Barossa's rich heritage.

Our winemaking team have respect for traditional winemaking techniques yet are also dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles and create wines that reflect their 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 18 months maturation, before blending and bottling.

VINEYARD REGION

Barossa Valley (99.3%), McLaren Vale (0.7%)

GRAPE VARIETY

Shiraz (96.2%), Cabernet Sauvignon (3.7%), Other (0.1%)

WINEMAKING & MATURATION

This wine is matured in a combination of seasoned and new French and American oak barrels for 18 months.

COLOUR

Rich, dark red with a dark purple rim.

NOSE

The nose shows ripe blackberries, plum, dark chocolate with aromas of spice, violets, and integrated oak.

PALATE

The palate is rich and plush with good structure. There are concentrated layers of blueberry, Satsuma plum and dark cherries fruits with layers of velvety tannins and a slatey minerality that gives power, length and finesse while finishing full of flavour.

VINEYARD CONDITIONS

The growing season started dry and continued that way, with the 2019 calendar year was the driest on record for the Nuriootpa weather station. In some parts of Barossa, flowering was upset by a frost in mid-October. In early November flowering wine grapes endured a period of strong winds, followed by many cold nights through mid-November. Then in late November, extremely hot weather affected later flowering areas and varieties. A hot December followed, with 16 days in December over 35°C. Not surprisingly, the combination of all these extremes meant the vines generally set below average bunch size, and berries remained smaller than normal as they developed. Later January and February provided some relief. 21mm of rain in early February, enabled many vineyards to slowly ripen their grapes, allowing picking to occur at optimal ripeness.

TECHNICAL ANALYSIS

Harvest Date: 28th Feb - 13th March 2020

pH: 3.57

Acidity: 6.2 g/l

Alcohol: 14.5%

Residual Sugar: 0.0 g/L

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



When character counts.
PEPPERJACK