



2021 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 15 months maturation, before blending and bottling.

VINEYARD REGION

Barossa Valley (100%)

GRAPE VARIETY

Shiraz (97.7%), Cabernet Sauvignon (2.3%)

WINEMAKING & MATURATION

This wine is matured in a combination of seasoned and new French and American oak barrels for 15 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 slaty minerality that gives power, length and finesse while finishing full of flavour.

VINEYARD 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.

TECHNICAL ANALYSIS

Harvest Date: 19th Feb - 2nd March 2021

pH: 3.61

Acidity: 6.6 g/l

Alcohol: 14.5%

Residual Sugar: 0.2 g/L

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



When character counts.

PEPPERJACK