



## MT GAMBIER ADELAIDE HILLS SAUVIGNON BLANC 2021

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.

Each parcel of the 2021 Sauvignon Blanc was crushed direct to press. The juice from each parcel was cold settled before being racked and warmed to separate tanks, yeasted for fermentation in tank. Two small parcels were sent to barrel for fermentation on lees to add complexity to the blend. Each parcel was left on lees until blending.

### WINEMAKER COMMENTS: RICHARD MATTNER

**VINEYARD REGION** - Mt Gambier (68.4%), Adelaide Hills (30.6%), Other (1.0%)

### VINTAGE CONDITIONS

The 2021 Vintage in Mount Gambier was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events. Dry conditions continued right through summer. These climatic conditions led to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour. The Adelaide Hills, despite experienced warm conditions in September and average rainfall from late September through to November promoted ideal canopy development. The growing season was the coolest in the past ten seasons. There were no heat waves and several good rain periods in late January / early February. The final stages of ripening were slowed by cool temperatures resulting in ideal conditions for flavour development.

### GRAPE VARIETY

Sauvignon Blanc (96.7%), Chardonnay (3.2%), Other (0.1%)

### MATURATION

Stainless-steel tanks (95.0%) and seasoned French oak barrels (5.0%).

### COLOUR

Pale straw in colour with light green hues

### NOSE

Aromas of white grapefruit pith with freshly crushed nettle, complimented by subtle lychee notes and mineral chalk.

### PALATE

The palate is refreshing, textural and layered, demonstrating flavours of citrus and grapefruit with mouth-watering acid that finishes clean and soft with great persistence.

### TECHNICAL ANALYSIS

**Harvest Date:** Mid to late March 2021

**pH:** 3.30

**Acidity:** 7.4g/L

**Alcohol:** 12.0%

**Residual Sugar:** 0.2g/L

**Bottling Date:** August 2021

### Peak Drinking:

This wine should be enjoyed in its youth, but will mature well if cellared correctly.