



## BAROSSA RED

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 then matured for 12 months before blending and bottling.

**WINEMAKER**  
Richard Mattner

**VINEYARD REGION**  
Barossa

**GRAPE VARIETY**  
Grenache (47.8%), Shiraz (46.7%), Mataro (5.4%), Other (0.1%)

**MATURATION**  
Combination of Stainless Steel tanks and Seasoned Oak for 12 months.

**COLOUR**  
Deep dark plum

**NOSE**  
A medley of dark red cherry, cranberry and ripe raspberries, warm spice and hints of mocha.

**PALATE**  
The palate is rich and structured showing, bright fruits with silky and plush tannins which give length and finesse while finishing soft and full of flavour.

### TECHNICAL ANALYSIS

pH: 3.58

Acidity: 6.0g/L

Alcohol: 14.5%

Residual Sugar: 0.3g/L

**Peak Drinking:**  
This wine can be enjoyed immediately. It will also improve with careful short-term cellaring.