



CHARDONNAY

ADELAIDE HILLS • PADTHAWAY

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.

With aromas of white stone fruits, grapefruit, hints of spice and nutty cashew oak, and flavours of crème brûlée and tropical fruits, Pepperjack Chardonnay combines mouthwatering slatey acidity, the dry crispness of Adelaide Hills, and the roundness and full flavour of Padthaway.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills & Padthaway

WINEMAKING & MATURATION

Each vineyard parcel of Chardonnay was crushed directly to the press. The juice was cold settled before being racked, warmed and yeasted. The majority was fermented and matured in seasoned and new French oak barrels which were stirred and topped monthly. A small batch was fermented in stainless steel tanks and left on lees until blending.

PEAK DRINKING

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

FOOD MATCH

Chicken parmigiana, or pumpkin ravioli with sage and walnuts.

COLOUR

Pale gold with lime green hues.

NOSE

Aromas of white stone fruits, grapefruit, hints of spice, nutmeg and some nutty cashew oak.

PALATE

The palate shows sweet crème brûlée, yellow stone fruit, tropical notes, papaya mangosteen with subtle integrated oak and mouth-watering slatey acidity, but with a nice phenolic presence. Adelaide Hills dry crispness with Padthaway roundness and full flavour.



When character counts.
PEPPERJACK