



2018 MALBEC

MENDOZA, ARGENTINA

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.

GRAPE VARIETY

Malbec (100%)

WINEMAKING & MATURATION

This wine was matured in a combination of Stainless Steel tanks (both with and without oak treatment) and Seasoned and New French oak barrels.

COLOUR

Deep dense black colour with a red hue.

NOSE

Aromas of violets, spice, ripe blueberries and boysenberry, with hints of mocha oak.

PALATE

The palate shows fresh fruits of red cherry, fresh cranberries with savoury chalky tannins which give length and finesse.

VINEYARD REGION

Mendoza (100%)

VINEYARD CONDITIONS

Following a couple of tough vintages, Mendoza returned to average growing conditions in 2018. Following a cold winter, budburst was late in spring. This was followed by a dry growing season and an early harvest with average yields, resulting in fruit that obtained optimal ripeness and intensity.

TECHNICAL ANALYSIS

Harvest Date: March- April 2018

pH: 3.66

Acidity: 5.9

Alcohol: 14.5%

Residual Sugar: 0.4 g/L

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



When character counts.
PEPPERJACK