



MADE FOR STEAK



BAROSSA SHIRAZ CABERNET SAUVIGNON

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, raked and transferred to seasoned and new oak for 12 months maturation, before blending and bottling.

WINEMAKER: RICHARD MATTNER

VINEYARD REGION Barossa

GRAPE VARIETY Shiraz 50.8%, Cabernet Sauvignon 47.7% Other 1.6%

MATURATION

This wine is matured in a combination of seasoned and new French, American and Hungarian oak barrels for 12 months.

COLOUR

Rich dark red in colour with a dark purple rim.

NOSE

The nose shows rich concentrated red and blue fruits, red liquorice, mint, brambles, dark chocolate and rich mocha notes with hints of spice and integrated oak.

PALATE

The palate is rich and plush with good structure. There is a concentrated layer of berry fruit and oak which is balanced with the fine powdery tannins to give length and drive, while finishing soft and full of flavour.

pH: 3.58

Acidity: 6.5g/l

Alcohol: 14.5%

Residual Sugar: 1.1g/L

Peak Drinking:

This wine can be enjoyed immediately but will also improve with careful cellaring.
