



BAROSSA MCLAREN VALE TEMPRANILLO 2022

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.

The 2022 Tempranillo was crushed and destemmed before the parcels of fruit were fermented separately in traditional style fermenters. The parcels were gently pressed, raked and transferred partially into tank and partially into oak barrels for maturation before blending and bottling.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

Barossa (61.3%) McLaren Vale (38.4%), Other (0.3%)

VINTAGE CONDITIONS

There were key climatic similarities between Vintage 2022 and the preceding Vintage 2021. The 2021 winter was the wettest winter recorded in the Barossa since 1996, while McLaren Vale received below average rain. Some windy and damp weather in November led to a poor set in some varieties and vineyards. A large rain event at the end of February assisted in freshening up the vines leading into harvest. During February as the grapes entered their final ripening period weather conditions were balmy and temperatures below average.

GRAPE VARIETY

Tempranillo (89.6%), Shiraz (6.5%), Grenache (3.9%)

MATURATION

9 months in Stainless Steel Tanks, Seasoned and New Oak

COLOUR

Deep ruby red

NOSE

Aromas of bright raspberry, satsuma plum with hints of sage and thyme

PALATE

The palate shows fresh fruits of Strawberry and raspberry with savoury chalky tannins which give length and finesse.

TECHNICAL ANALYSIS

Harvest Date: March – April 2022

pH: 3.72

Acidity: 6.0/L

Alcohol: 14.5%

Residual Sugar: 0.0g/L

Bottling Date: February 2023

Peak Drinking:

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