



MADE FOR STEAK



GRADED COLLECTION LANGHORNE CREEK SHIRAZ

Australian's love nothing better than a great steak...and they love nothing better to have with their steak than a great bottle of Pepperjack Shiraz. Just as different steak cuts have different flavour, texture and appeal - so do different shirazes. The Pepperjack Graded Collection showcases shiraz made to perfectly match two of our favourite cuts of steak – Scotch Fillet and Porterhouse. Pepperjack knows about shiraz and steak!

The Pepperjack Graded Langhorne Creek Shiraz was chosen specifically for Porterhouse due to Langhorne Creek's ability to produce wines with fantastic minerality, fine chalky tannins and length of flavour that lengthens the flavour of the porterhouse through the palate.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

Langhorne Creek, South Australia

GRAPE VARIETY

Shiraz

MATURATION

Matured in a combination of Seasoned and New French and American 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, dark chocolate and hints spice and eucalypt.

PALATE

The palate is rich and plush with good structure, with concentrated layers of blue and black berry fruits blended in with balanced oak. Fine mineral chalky tannins give length and power while finishing soft and full of flavour.

TECHNICAL ANALYSIS

pH: 3.57

Acidity: 6.3g/L

Alcohol: 14.5%

Residual Sugar: 0.3g/L

Peak Drinking:

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