



2022 SAUVIGNON BLANC

TASMANIA · LIMESTONE COAST

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.

Each parcel of the 2022 Sauvignon Blanc was crushed direct to press. The juice from each parcel was cold settled before being racked and warmed to separate tanks, yeasted for fermentation in tank. Two small parcels were sent to barrel for fermentation on lees to add complexity to the blend. Each parcel was left on lees until blending.

GRAPE VARIETY

Sauvignon Blanc (100%)

WINEMAKING & MATURATION

Stainless-steel tanks (98.0%) and seasoned French oak barrels (2.0%).

COLOUR

Pale straw in colour with light green hues

NOSE

Aromas of white grapefruit pith with freshly crushed nettle, complimented by subtle lychee notes and mineral chalk.

PALATE

The palate is refreshing, textural and layered, demonstrating flavours of citrus and grapefruit with mouth-watering acid that finishes clean and soft with great persistence.

VINEYARD REGION

Tasmania (55.6%), Limestone Coast (Mt Benson/Mt Gambier/Padthaway) (44.4%)

VINEYARD CONDITIONS

Tasmania experienced average temperatures with slightly below average rainfall. Higher than average humidity during summer, reduced the need for irrigation but has increased some disease pressure. The Limestone Coast received close to the long-term average rainfall throughout winter. Overall, it was a mild growing season, with no prolonged heat waves or hot days—perfect ripening conditions. October and November were cooler than average before warming up in late November, just in time for flowering, resulting in a very even fruit set. The temperature throughout January was slightly above average before returning to the long-term average throughout February and March. The long ripening in both regions allowed for lovely fruit expression and natural acidity and freshness.

TECHNICAL ANALYSIS

Harvest Date: Early March - Mid April 2022

pH: 3.05

Acidity: 6.8g/L

Alcohol: 12.5%

Residual Sugar: 1.3 g/L

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

