



MADE FOR STEAK



SOUTH AUSTRALIAN CERTIFIED SHIRAZ

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, racked and transferred to seasoned and new oak barrels for 15 months maturation before blending and bottling.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

South Australia (McLaren Vale 51.8%, Langhorne Creek 28.4%, Barossa 19.8%)

VINTAGE CONDITIONS

The 2021 growing season for South Australia started with about average rainfall, and some early frosts at the end of September. November had higher than average temperatures, but a cooler Summer provided optimal ripening conditions. Rain in early February gave the growers some relief from irrigation. Yields for most varieties were about average compared to the last two vintages. The cooler growing season allowed the fruit to ripen slowly and allowed winemakers to take their time with harvest decisions and pick the fruit when it was at its optimum.

GRAPE VARIETY Shiraz (85.3%), Cabernet Sauvignon (14.7%)

MATURATION

This wine is matured in a combination of seasoned (63.5%) and new (36.5) oak barrels for 15 months.

COLOUR

Rich dark red in colour with a dark purple rim

NOSE

The nose shows rich concentrated Blue and Black fruits, dark chocolate and hints mocha and savoury oak notes.

PALATE

The palate is rich and plush with good structure. There is a concentrated layers of blackberry, blue fruits and oak which is balanced with layers of tannins to give length and finesse while finishing full of flavour.

TECHNICAL ANALYSIS

Harvest Date:

March to April, 2021

pH: 3.61

Acidity: 6.7g/l

Alcohol: 14.5%

Residual Sugar: 0.3g/L

Bottling Date: March 2023

Peak Drinking:

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