



## GRADED COLLECTION LANGHORNE CREEK SHIRAZ 2016

*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

#### VINTAGE CONDITIONS

It was a challenging season with regular, but only light winter rainfall pre-empting a dry late-winter, spring and early summer period. However, the warm dry spring provided superb conditions for flowering and fruit set which was reflected in the good yields across the district. Summer brought cooler weather and some welcome rain at an ideal time. The reliable cooling 'lake breezes' provided a long cool ripening period. The mild conditions were ideal for early flavour and phenolic ripeness at lower Baume's, leading to a generally steady harvest pattern. Early flavour-ripeness, coupled with the ideal weather, provided the opportunity to pick to style without the risk of over-ripe characters.

#### GRAPE VARIETY

Shiraz

#### MATURATION

This wine is matured in a combination of new and seasoned oak barrels for 15 months.

#### COLOUR

Rich bright red in colour with a dark purple rim.

#### NOSE

The nose shows rich concentrated red and blue fruits, dark chocolate with hints of spice.

#### PALATE

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

### TECHNICAL ANALYSIS

**Harvest Date:** March - April 2016

**pH:** 3.67

**Acidity:** 6.5g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.6g/L

**Bottling Date:** August 2017

#### Peak Drinking:

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