



# 2020 GRENACHE

MCLAREN VALE · BAROSSA

The Pepperjack range is a tribute to the Barossa's rich heritage. 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 partially into tank and oak before blending and bottling.

## GRAPE VARIETY

Grenache (99.5%) Other (0.5%)

## WINEMAKING & MATURATION

12 months maturation in seasoned and new oak (67.3%) and Stainless-steel tanks (32.7%)

## COLOUR

This wine is bright crimson with magenta hues.

## NOSE

A medley of lifted aromas of fresh ripe raspberries and red cherry with hints of fresh lavender / musk.

## PALATE

The Palate shows an array of red berries (Strawberry, cranberry with a dark cherry finish). Maturation in the barely noticeable oak and time on lees has given a soft velvety structure. Talc tannins and fine mineral acidity is balanced by a creamy texture, adding to the complexity of the wine! This wine is beautifully poised for medium term cellaring.

## VINEYARD REGION

McLaren Vale (74.4%) & Barossa (23.2%) Other (2.4%)

## VINEYARD CONDITIONS

The McLaren Vale and Barossa Wine Regions experienced a drier than average growing season resulting in generally low yields across the regions. The summer of Vintage 2020 was a tale of two summers. Our "first" summer, the month of December, was the hottest on record, while January and February provided some relief with slightly below average temperatures. The start of February saw a monsoonal rain band move over South Australia and we experienced 20-30mm of rain. It was just enough summer rain to freshen up vineyards. With the regions having slightly below average temperatures, in January and February the grapes ripened slowly with flavour and phenological ripening keeping pace with sugar development.

## TECHNICAL ANALYSIS

**Harvest Date:** March 2020

**pH:** 3.59

**Acidity:** 5.6 g/L

**Alcohol:** 14.5 %

**Residual Sugar:** 0.1 g/L

**Peak Drinking:** This wine can be enjoyed now but will also improve with careful cellaring.

