



**MADE FOR STEAK**



## GRADED COLLECTION MCLAREN VALE 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 McLaren Vale Shiraz was chosen specifically for Scotch Fillet as McLaren Vale Shiraz is concentrated with lots of fruit flavour and richness to balance the rich flavours of the Scotch Fillet.

### **WINEMAKER COMMENTS: RICHARD MATTNER**

#### **VINEYARD REGION**

McLaren Vale, 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 Blue and Black fruits, dark chocolate and hints mocha and savoury oak notes.

#### **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 velvety tannins give length and power while finishing soft and full of flavour.

### **TECHNICAL ANALYSIS**

**pH:** 3.56

**Acidity:** 6.5g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.5g/L

#### **Peak Drinking:**

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