

# SOUTH AUSTRALIAN PREMIUM CUT CABERNET SAUVIGNON SHIRAZ 2018

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 12 months maturation before blending and bottling.

## **WINEMAKER COMMENTS: RICHARD MATTNER**

**VINEYARD REGION** South Australian (Langhorne Creek 63.7%, McLaren Vale 33.4%, Clare 1.5%, Barossa 1.4%)

#### **VINTAGE CONDITIONS**

South Australia experienced above average winter rains ahead of a dry and warmer than average summer resulted in solid 2018 vintage. Spring rainfall quickly tapered back to around average, but a windy season kept canopies dry and helped to check excessive growth. Summer rainfall was relatively low keeping disease pressure under control. Temperatures were higher than average, with a number of short heatwaves across South Australia but favorable ripening during February, with daytime temperatures in the high 20s with cool nights, led to fruit in great condition at picking.

**GRAPE VARIETY** Cabernet Sauvignon (62.1%), Shiraz (37.8%), Other (0.1%)

### **MATURATION**

This wine is matured in a combination of seasoned and new oak barrels for 12 months.

#### **COLOUR**

Rich, dark brick red.

#### **NOSE**

The nose shows lifted Dark Cherry, Violets and leafy earthy notes, with dark plum and a rich concentration of blackberries and Chocolate

#### **PALATE**

The palate has flavours of dark fruits with hints of plum, blackberry and red liquorice. Savoury earthy notes and hints of oak balance out the grainy tannins that give the palate a long even finish.



#### **TECHNICAL ANALYSIS**

#### Harvest Date:

March to April, 2018

**pH:** 3.53

Acidity: 6.6g/l

**Alcohol:** 14.5%

Residual Sugar: 0.4g/L

Bottling Date: July 2020

# Peak Drinking:

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