



Pepperjack Sparkling Chardonnay Pinot Noir NV

South Australia

The Pepperjack range is a tribute to our rich winemaking heritage. Our winemaking team has respect for traditional techniques, yet is also dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles and create wines that reflect our passion for outstanding regions.

GRAPE VARIETY

Chardonnay (76%) Pinot Noir (23%)

WINEMAKING & MATURATION

Careful blending of fresh vibrant parcels of fruit, and bottled tirage components that have undergone extended lees maturation to provide complexity and creaminess on the palate.

COLOUR

Pale straw

NOSE

Fresh grapefruit, with fresh baked bread

PALATE

The palate shows bright pithy grapefruit, nougat and brioche. Chalky mineral acidity with a fine persistent mousse and a crisp clean finish.

VINEYARD

REGION

South Australia

TECHNICAL ANALYSIS

pH: 2.96

Acidity: 7.5g/L

Alcohol: 12%

Residual Sugar: 8g/L

Peak Drinking: This wine should be enjoyed in its youth.

