



# 2019 CHARDONNAY

ADELAIDE HILLS · PADTHAWAY

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.

Each parcel of the 2019 Chardonnay was crushed direct to press. The juice was cold settled before being racked, warmed, yeasted then sent to barrel for fermentation or left to ferment in tank. The parcels of wine in the barrels were stirred and topped monthly while the wine parcel in tank was left on lees until blending.

## GRAPE VARIETY

Chardonnay (100%)

## WINEMAKING & MATURATION

9 Months in Seasoned French and American Oak (66%) and Stainless-steel tanks (34%).

## COLOUR

Pale gold with lime green hues.

## NOSE

Aromas of white stone fruits, grapefruit, hints of spice, nutmeg and some nutty cashew oak.

## PALATE

The palate shows sweet crème brûlée, yellow stone fruit, tropical notes, papaya mangosteen with subtle integrated oak and mouth-watering slatey acidity, but with a nice phenolic presence. Adelaide Hills dry crispness with Padthaway roundness and full flavour.

## VINEYARD REGION

Adelaide Hills (78.3%) Padthaway (21.4%), Other (0.3%)

## VINEYARD CONDITIONS

South Australia had to cope with a drier and warmer than average growing season prior to the 2019 harvest. The rainfall for the growing season was lower than average but many growers managed this by consistent irrigations throughout the growing season. South Australia experienced 11 days over 35°C during December and January with one of the hottest days on record. A cooler than average February allowed the vines to recover from the hotter than average December and January, which allowed all varieties to achieve optimal flavour ripeness and intensity.

## TECHNICAL ANALYSIS

**Harvest Date:** Late Feb - Early March 2019

**pH:** 3.09

**Acidity:** 6.03g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.5 g/L

**Peak Drinking:** This wine should be enjoyed in its youth, but will mature well if cellared correctly.

*When character counts.*

PEPPERJACK

