

# **2019 SHIRAZ CABERNET SAUVIGNON**

# 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 to seasoned and new oak for 12 months maturation, before blending and bottling.

### **GRAPE VARIETY**

Shiraz 69.4%, Cabernet Sauvignon 30.6%

#### **WINEMAKING & MATURATION**

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

#### COLOUR

Deep dark plum red in colour

## NOSE

The nose shows rich concentrated red and blue fruits, red liquorice, mint, brambles, dark chocolate and rich mocha notes with hints of spice and integrated oak.

# PALATE

The palate is rich and plush with good structure. There is a concentrated layer of berry fruit and oak which is balanced with the fine powdery tannins to give length and drive, while finishing soft and full of flavour.

### **VINEYARD REGION**

Barossa (100%)

### **VINEYARD CONDITIONS**

The 2019 Barossa vintage started dry and continued that way. The Barossa experienced lower than average rainfall for the entire growing season while also have the coldest September which delayed budburst. A warmer October and November allowed vine growth to catch up. A dry winter, frost events in late September and early November along with windy conditions at flowering contributed to lower than average yields across the district. December and January were warmer than average and January experienced 11 days over 35 °C. Thankfully February was cooler allowing for ripening and flavour development to occur at a similar rate through to harvest.

#### **TECHNICAL ANALYSIS**

Harvest Date: Feb- April 2019

pH: 3.55Acidity: 6.2Alcohol: 14.5%

Residual Sugar: 0.7 g/L

**Peak Drinking:** This wine can be enjoyed now but will also improve

with careful cellaring.



