



GRENACHE

MCLAREN VALE • BAROSSA

The Pepperjack winemaking team has respect for traditional winemaking techniques yet is also dynamic and imaginative. The Pepperjack winemakers are conscious of modern wine styles, and are creating wines that reflect our passion for the regions the wines are made from. The Pepperjack wines are rich and honest - showcasing outstanding qualities.

Pepperjack Grenache has lifted aromas of ripe raspberries, mulberry, and red cherry with hints of fresh lavender and musk. The palate has a soft, velvety structure with tarcy tannins and a fine mineral acidity, balancing the creamy texture and adding to the wine's complexity.

GRAPE VARIETY

Grenache

VINEYARD REGION

McLaren Vale & Barossa

WINEMAKING & MATURATION

After crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, raked and a portion transferred to oak for maturation, before blending and bottling.

PEAK DRINKING

This wine can be enjoyed now, or alternatively is beautifully poised for medium term cellaring.

FOOD MATCH

Chinese barbecued pork belly, or slow roasted duck legs with spiced plums.

COLOUR

Bright crimson with magenta hues.

NOSE

A medley of lifted aromas of fresh ripe raspberries, mulberry, and red cherry, with hints of fresh lavender and musk.

PALATE

The palate shows an array of red berries – strawberry and cranberry with a dark cherry finish. Maturation in the barely noticeable oak and time on lees have given a soft, velvety structure. Tarcy tannins and fine mineral acidity are balanced by a creamy texture, adding to the complexity of the wine.



When character counts.

PEPPERJACK