



## ADELAIDE HILLS PADTHAWAY CHARDONNAY 2021

While the Pepperjack team have respect for traditional winemaking techniques, their style is dynamic and imaginative. Pepperjack winemakers are conscious of modern wine styles, and create wine that reflects their passion for the regions the wines are made from. This is reflective in all Pepperjack wines, as their rich and honest nature showcases outstanding qualities.

Each parcel of the 2021 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.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

Adelaide Hills (92.1%) Padthaway (6.2%), Other (1.7%)

#### VINTAGE CONDITIONS

Vintage 2021 saw both a long cool ripening and a return to respectable crop loads after the previous two vintages were affected by extreme conditions. Despite a dry July prior to budburst, soil moisture levels were close to fill point as budburst commenced. Warm conditions in September ensured even budburst and long-term average rainfall from late September through to November promoted ideal canopy development. Unlike the previous two seasons, conditions at flowering allowed good set of grapes. The summer of the 2020/21 growing season was the coolest in the past ten seasons. Several good rain periods in late January / early February ensured satisfactory soil moisture for the final stages of ripening. The cool temperatures were ideal conditions for flavour development and allowed winemakers to harvest fruit at its optimum.

#### GRAPE VARIETY

Chardonnay (99.9%), Other (0.1%)

#### MATURATION

9 months in seasoned (68%) and new (26%) French oak (94.0%) and Stainless-steel tanks (6.0%).

#### 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, buttery notes 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.

### TECHNICAL ANALYSIS

**Harvest Date:** Late February – Late March 2021

**pH:** 3.17

**Acidity:** 6.7g/L

**Alcohol:** 12.5%

**Residual Sugar:** 0.0g/L

**Bottling Date:** March 2022

#### Peak Drinking:

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