



## BAROSSA PADTHAWAY SANGIOVESE 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.

The 2021 Sangiovese was crushed and destemmed before the parcels of fruit were fermented separately in traditional style fermenters. The parcels were gently pressed, racked and transferred partially into tank and partially into oak barrels for maturation before blending and bottling.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

McLaren Vale (37.8%) Padthaway (32.4%), Barossa (29.7%), Other (0.1)

#### VINTAGE CONDITIONS

The 2021 growing season for South Australia started with about average rainfall, and some early frosts at the end of September. November had higher than average temperatures, but a cooler Summer provided optimal ripening conditions. Rain in early February gave the growers some relief from irrigation. Yields for most varieties were about average compared to the last two vintages. The cooler growing season allowed the fruit to ripen slowly and allowed winemakers to take their time with harvest decisions and pick the fruit when it was at its optimum.

#### GRAPE VARIETY

Sangiovese (92.6%), Cabernet Sauvignon (6.8%), Other (0.6%)

#### MATURATION

4 months in Stainless Steel Tanks, Seasoned and New Oak

#### COLOUR

Garnet red.

#### NOSE

Aromas of ripe plum, brambles, red currants and subtle savoury oak characters.

#### PALATE

The palate shows fresh fruits of red cherry, fresh cranberries with savoury chalky tannins which give length and finesse.

### TECHNICAL ANALYSIS

**Harvest Date:** March – April 2021

**pH:** 3.53

**Acidity:** 6.4/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.1g/L

**Bottling Date:** September 2021

#### Peak Drinking:

This wine can be enjoyed now but will also improve with careful cellaring.