



MENDOZA, ARGENTINA MALBEC 2019

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.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

Mendoza (100%)

VINTAGE CONDITIONS

Dry weather (precipitation 20–60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1–3 weeks earlier than usual, and the grapes were in pristine condition. Concerns that there would be problems with frost, because of the dry spring, but constant evening breezes made frosts rare this year and outside of Agrelo, there were no significant hailstorms. Harvest was expected to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than normal. A warm April at the beginning of the autumn guaranteed a healthy harvest of cool-climate Malbec from the highest-elevation areas. A high skin/juice ratio that resulted from the small berry size made for highly concentrated wines with great colour. We expect the 2019 wines to be approachable when young, but also able to age. (Taken from jancisrobinson.com)

GRAPE VARIETY

Malbec 100%

COLOUR

Deep dense black colour with a red hue.

NOSE

Aromas of violets, spice, ripe blueberries and boysenberry, with hints of mocha oak.

PALATE

A rich, round and textural palate with flavours of ripe raspberries, satsuma plums and red currants, with subtle mouth filling cocoa powdery tannins.



TECHNICAL ANALYSIS

Harvest Date: March -April 2019

pH: 3.58

Acidity: 6.0g/L

Alcohol: 14.5%

Residual Sugar: 0.4g/L

Bottling Date: December 2020

Peak Drinking:

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