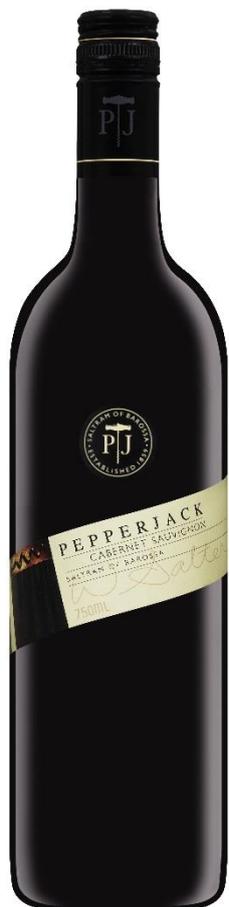




PEPPERJACK  
SALTRAM OF BAROSSA



## CABERNET SAUVIGNON 2018

The Pepperjack range is a tribute to the Barossa's rich heritage. Our winemaking team has respect for traditional winemaking techniques and is also dynamic and imaginative. The Pepperjack winemakers are conscious of modern wine styles, and are creating wines that reflect our passion for this special region. The Pepperjack wines are rich and honest - showcasing the Barossa's outstanding qualities.

After crushing and destemming, the parcels of fruit were fermented separately in traditional style fermenters. The wines were gently pressed, racked and transferred to French, American and Hungarian oak for 12 months maturation before blending and bottling.

### WINEMAKER COMMENTS: RICHARD MATTNER

#### VINEYARD REGION

Barossa

#### VINTAGE CONDITIONS

The growing season started off well, with Winter 2017 rainfall higher than average. However, Spring and December rainfall was lower than average, this led to drier soils, combined with warmer than average October and November days meant the vine canopies grew quickly; flowering well and setting a good number of bunches. January and February were warm and dry, with very warm temperatures in February slowing down the pace of ripening. The Indian summer of March and early April was 'the icing on the cake', with average temperatures, without extremes, perfect for finishing off ripening to allow full flavoured wines which retained natural acidity and freshness.

#### GRAPE VARIETY

Cabernet Sauvignon

#### MATURATION

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

#### COLOUR

Deep plum red in colour.

#### NOSE

Aromas of ripe dark berry fruits, black currants and plums with mint and varietal leafy notes.

#### PALATE

The palate is rich and flavoursome, full of plush, dark fruits soft chalky tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

### TECHNICAL ANALYSIS

**Harvest Date:** March - April 2018

**pH:** 3.53

**Acidity:** 6.5g/L

**Alcohol:** 14.0%

**Residual Sugar:** 0.2g/L

**Bottling Date:** September 2019

#### Peak Drinking:

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