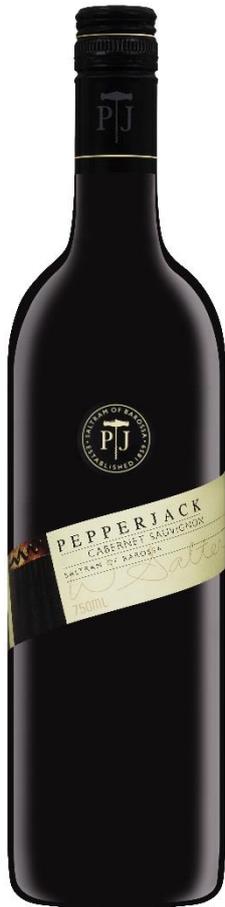




MADE FOR STEAK



BAROSSA CABERNET SAUVIGNON 2016

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 2016 growing season commenced with dry and warm conditions through spring into early summer, resulting in good set and flowering conditions. A significant rain event in late January resulted in milder conditions throughout the remainder of January and February. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their 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 tawny tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

TECHNICAL ANALYSIS

Harvest Date: February - March
2016

pH: 3.57

Acidity: 6.4g/L

Alcohol: 14.5%

Residual Sugar: 0.4g/L

Bottling Date: July 2017

Peak Drinking:

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