



PEPPER TREE

VARIETAL RANGE

2021 Coonawarra & Wrattenbully Cabernet Sauvignon

An excellent Cabernet, this wine has ripe aromas of cassis and blackberry. A full flavoured palate displaying sweet ripe fruit and dried herb notes balanced by fine tannins, providing great structure and length.

VINTAGE

COONAWARRA - Ripening conditions in Coonawarra were near perfect. Both Cabernet Sauvignon and Merlot ripened slowly with exceptional balance of flavour and acidity and with deep purple colours. The vintage produced the best crops for many years which was an added bonus considering the quality levels. Most Cabernet parcels are of high quality and the best parcels will be outstanding.

WRATTONBULLY - Wrattenbully experienced the coolest vintage for many years which led to slow balanced ripening. The quality of the resulting wines is considered by many locals to be the best for 40 years. The cool weather allowed for complete flavour ripening by time sugar ripeness was achieved. This produced great balance across all varieties and exceptional colour and flavour depth in all red varieties. Cabernet Sauvignon was outstanding and our best Merlot parcels have the best colour and flavour we have ever seen from our vineyard. Our small parcels of alternate varieties like Malbec, Petite Verdot, and Barbera are all showing great varietal definition. The most outstanding vintage for many years.

APPELLATION/ GI

Coonawarra (South Australia) 60%
Wrattenbully (South Australia) 40%

WINEMAKING

Selected Cabernet blocks are machine harvested before being crushed and cold-soaked for three days. This extended period of cold-soaking ensures optimal flavour, tannin and colour extraction, which is followed by inoculation of a Cabernet-specific yeast strain. A gradual ferment of around two weeks further develops structure and flavour, resulting in a Cabernet of brooding intensity, while remaining approachable. 18 months in French oak Barriques allows the wine to mature and further develop, before blending and bottling.

VINEYARD

COONAWARRA - soils consist of thin dark brown to dark grey clays interspersed with broken limestone fragments. The shallow soil overlies soft crumbly limestone at depths of as little as 10cm so that the vines effectively grow in limestone rock. The shallow soils restrict vigour & this, coupled with rigorous canopy management, allows us to control berry size and bunch numbers & thus eventual crop load. This control of crop level and berry size gives our winemakers the best possible starting material with which to create premium red wines.

WRATTONBULLY - is located in the Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach ridges and dunes which run roughly north-south through the area. These ridges are made up of soft crumbly limestone which weathers to produce the red and brown Terra Rossa clay loam soils so highly prized for grape growing. The ridges and dunes have elevations of up to 30m compared with the neighbouring regions to the south with Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattenbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon
BOTTLING DATE:	06/2023
PH:	3.7
TA:	6.0 g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



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HUNTER VALLEY | ORANGE | WRATTONBULLY | COONAWARRA