



PEPPER TREE

14 SHORES

RESERVE 2010 WRATTONBULLY MERLOT

There are fourteen ancient shorelines that mark the retreating ocean from what is now the Naracoorte Range on the Limestone Coast. These shorelines, now hills, harbour the famed red 'Terra Rossa' topsoil over free draining Gambier Limestone. These tough well drained soils provide tiny crops of intensely flavoured Merlot.

Concentrated flavours of black and red berry fruits, highlighted with subtle French oak. A classically medium bodied Merlot, fruit driven with fine tannins and great texture providing a seamless finish.

Winemaker Jim Chatto

VINTAGE

A cooler year than the previous two vintages led to good even ripening conditions and a normal to slightly early harvest. Crop yields were low to medium and fruit quality in Cabernet and Merlot was good to excellent. Our top Merlot parcels were the best ever from our Wrattenbully vineyard. Shiraz this year is lighter framed but our Gravels Block produced wine of good colour and power. Pinot Gris came off in good condition and our Bernard Clone Chardonnay block produced wine of delightful flavour and balance.

VINEYARD

Wrattenbully adjoins the Coonawarra area in the southern part of 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 Coonawarra 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.

APPELLATION/ GI

Wrattenbully (South Australia) 100%

WINEMAKING

Cold soaked for five days before fermentation on skins at 18 - 20 Degrees for 7 days. Maturation for 15 months in selected French oak before blending and bottling.

AWARDS



GOLD (Class 19) - Royal Adelaide Wine Show 2013

TECHNICAL INFORMATION:

BLEND:	Merlot (100%)
BOTTLING DATE:	11/2011
PH:	3.46
TA:	7.0 g/l
ALC/VOL:	14.5%
STANDARD DRINKS:	8.6



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