



PEPPER TREE

STRANDLINES

SINGLE VINEYARD

2014 WRATTONBULLY CABERNET SHIRAZ

The name Strandlines comes from the ancient shorelines or dunes that mark the retreating ocean from what is now the Naracoorte Range in Wrattobully. These ancient dunes harbour the famed red 'Terra Rossa' topsoil over Gambier limestone. The secret of these soils lies in the near perfect drainage they provide, leading to small crops of wonderfully concentrated fruit.

An intensely concentrated nose of dark berry fruits, chocolate and spicy oak complexity. A serious full bodied blend of Cabernet and Shiraz, displaying ripe Cabernet flavours of cassis and blackberry integrated well with exotic spice and sweet mid palate fruit of Shiraz. This wine shows great depth, structure and texture providing an intense long finish and guaranteed longevity.

VINTAGE

The 2014 growing season got off to a good start with good spring rain but cold wet weather in November and early December delayed flowering. Late fruit set was followed by late veraison in mid-late February which allowed the vines to avoid any adverse effects from the three heatwaves of late January – mid February. In the end the grapes ripened in much more benign conditions. Reds ripened beautifully. Cabernet and Merlot were very good and the best parcels of Shiraz were outstanding. Yields were down this year.

VINEYARD

Wrattobully 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 Wrattobully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season

APPELLATION/ GI

Wrattobully (South Australia) 100%

WINEMAKING

Picked when acid and flavour are ripe, this is then destemmed and crushed into static fermenters. Fermented for 10 days using selected yeast strain and then pressed off skins into French oak for 18 months maturation. Barrels are then selected, blended and prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Cabernet Sauvignon (83%) Shiraz (17%)
BOTTLING DATE:	12/2015
PH:	3.53
TA:	6.5 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4

AWARDS



Silver - Limestone Coast Wine Show 2017 (Class 26)



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