

Tasting Notes

PEPPER TON ESTATE

Two Thumbs

Adelaide Hills is well known for producing delicate aromatic white wines that are seamlessly elegant. The landscape provides ideal growing conditions through its diverse and ancient geology.

Langhorne Creek is unique in that it sits on the rich soil of the Bremer River flood plain. Fresh cool evening breezes from Lake Alexandrina provide a micro climate of mild to warm summer days and cool evenings, perfect for the long ripening of the grapes producing intense and sought after cool climate flavours.



2016 PEPPER TON ESTATE TWO THUMBS SHIRAZ

BLEND: 100% Shiraz

REGION: Langhorne Creek, South Australia

WINEMAKING: Fermented in static stainless steel fermenter for 5 days before pressing and oak maturation for 9 months.

WINEMAKER: Rod Hooper. B Ag Sci (Oen)

APPEARANCE: Deep ruby red with purple edges.

AROMA: Ripe blackberry fruit notes with some coconut oak evident.

PALATE: Soft with good fruit weight and soft tannins and rich blackberry flavours.

CELLAR: Up to 5 years.

SERVE WITH: Enjoy with char grilled rib eye.

ALCOHOL: 13.5% 8.0SD