

THE PEPPERMINT PADDOCK

Sparkling Red NV

McLaren Vale, Chambourcin (63%) Shiraz (20%) Graciano (17%)



The Name

Surrounded by peppermint gums, the block that was replanted in 1989 to Chambourcin from Shiraz which never grew well on that particular site. When the fruit is picked fully ripe it retains high levels of acidity, an abundance of colour, flavour and tannin - perfect for a sparkling red wine.

The Vintage

This is a non-vintage sparkling wine, indicating specific parcels are selected from a number of vintages to create a consistency in quality from one cuvee to the next.

The Winemaking

The base wine is prepared using the time honoured techniques of open fermenting, foot treading and basket pressing. Addition of liqueur tirage instigates secondary fermentation and creates bubbles with a unique vibrant purple colour.

The Characteristics

A vibrant purple and persistent mousse, the bead lively; a wine that tickles the nose as it tantalizes the palate. The nose is a swirl of exotic spice, ripe plum and black olive, a heady mix that draws you back for another whiff of dark fruits and a hint of cedar.

The palate is full and fresh, slightly sweet, showing strong flavours of mint, black fruits and Christmas spice. The wine is balanced and concludes with persistent tannin and intertwined acidity.



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| Alcohol | 12.8% | Residual sugar | 10.9 g/L |
| Titrateable acid | 7.8 | pH | 3.39 |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |