

THE PEPPERMINT PADDOCK

Sparkling Red NV

McLaren Vale, Chambourcin (92%) Graciano (8%)



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, flavor 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

Purple bubbles of joy! The unique and vibrant Chambourcin-purple color emerges in the glass with an effervescent foam of happiness. Aromas of black cherries, plum, and blueberries pop on the nose, with hints of herbal and fresh notes. On the palate, a fantastic stream of blueberry yogurt, ripe plum, Christmas spices, and a touch of minty freshness come through at the end. The fresh acidity balances the slightly sweet mouthfeel perfectly. It's a sparkling red like no other, with pleasant flavors that grow on you with every sip. An exceptional festive drink that can be enjoyed on its own, but it also pairs wonderfully with beef carpaccio and even fattier meats like roasted pork, where the tannins balance perfectly with the meat, and the fattiness is cleansed and refreshed by the lovely acidity. Peppermint Paddock is the perfect bubbly red for the summer season.



Residual sugar	15.4 g/l	Alcohol	13.5%
pH	3.26	Titrateable acid	6.7
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton