

ironcloud



ironcloudwines.com.au

# pepperilly

grenache  
ferguson valley  
*western australia*

## colour

Vibrant brick red.

## nose

Aromas of strawberry and rhubarb with delicate floral notes.

## palate

Lively flavours of red berries and plum with a soft lingering tannins that lead into a lengthy finish.

## winemaking

Grenache grapes were harvested and then fermented in stainless steel tanks. Post fermentation it was pressed to tanks and then racked to older French Oak barrels for maturation. The wine was fined and filtered before bottling.

## food pairing

Roast veal or chicken with seasonal greens.

## vintage notes

The 2017 growing season had higher than average rain events late in the winter, followed by another one in early spring that increased soil moisture. October conditions were unseasonably warm and combined with the increased soil moisture caused slightly higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging, cooler vintage resulting in leaner, elegant more complex, austere styles.

## quick notes

### vintage

2017

### winemakers

Michael Ng

### grape variety

96% Grenache  
2% Shiraz  
2% Mouvedre

### growing area

Ferguson Valley

### alc % vol

15.6 % v/v

### titratable acidity

6.35 g/l

### ph

3.61

### cellar potential

3 - 5 years

### maturation

French oak - 10 months

*Every cloud has a silver lining.*

