



PEPPER TREE

STICKY PIG 2016 PINOT GRIS

Sticky Pig is a dessert wine style made from Pinot Gris grapes grown on our Wrattenbully vineyard. This unique wine has intense sweetness and longevity. Pears and green apples fill the nose, rich nectar surrounds the palate while maintaining a delicate and seductive finish.

Winemaker Gwyn Olsen

VINTAGE

A warm dry season in Wrattenbully led to very early ripening and the whole 2016 harvest was in 3 weeks before that of 2014. Yields were the highest since 2004 but the warm weather ensured full ripeness of all varieties. All red varieties produced full bodied deep coloured wines with generally good balance. Exceptional parcels of Cabernet and Shiraz were produced on small rocky shallow soil blocks (21A and 20A) which were kept aside for our top Single Vineyard wines. Our 8R Merlot block also produced an excellent crop of low yielding fruit which has given the wine power and structure. Tempranillo yields were the best for years and produced very promising wine.

VINEYARD

Wrattenbully is located 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 neighbouring regions to the south with a Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattenbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wrattenbully (South Australia) 100%.

WINEMAKING

Picked at optimal flavour balance, the grapes were then chilled and pressed. The juice was cold settled and racked clear before inoculating with an aromatic yeast strain. Fermented cool to capture the floral aromatics.

AWARDS

TECHNICAL INFORMATION:

Blend:	Pinot Gris (100%)
Bottling Date:	05/2016
PH:	2.92
TA:	9.2 g/l
Alc/Vol (375ml):	10.5%
Standard Drinks:	3.1



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 4909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au