PEPPER TREE

VARIETAL RANGE
2017 CHARDONNAY

Lifted aromas of peach and white flowers. A generous, complex palate packed with stone fruits and brown spice notes balanced with a crunchy acid line providing a long refined finish.

Head Winemaker Gwyn Olsen

VINTAGE

Budburst was late after a cold and very wet winter. The high soil moisture levels provided a great start to the growing season. Warm dry weather in January and February 2017 was accompanied by late veraison in all varieties. Chardonnay and Sauvignon Blanc were picked in perfect condition in the second week of March with no rain interference. Very good quality Shiraz was harvested late in March again with little rain and early assessments indicate some excellent wines. Cabernet was picked very late in April making 2017 the latest vintage for many years. Overall quality was very good.

VINEYARD

The Orange region is favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the region are dominated by the extinct volcano Mt Canobolas. Soils in the central part of the region are derived from the basaltic lavas of the old volcano, and primarily consist of deep red to brown free draining clay loams.

APPELLATION/ GI

Orange (New South Wales) 100%

WINEMAKING

Individual blocks were harvested separately and were pressed on arrival to the winery. The resulting juice was cold settled and racked off solids before being inoculated for ferment. Once inoculated the juice was put to French oak puncheons to finish ferment. Left on yeast lees for 6 months, the resulting wines were then blended and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:	
BLEND:	Chardonnay (100%)
BOTTLING DATE:	03/2018
PH:	3.34
TA:	6.4 g/l
ALC/VOL:	13.5%
STANDARD DRINKS:	8.0

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