



PEPPER TREE

VARIETAL RANGE 2018 PINOT GRIS

The 2018 Pinot Gris shows ripe pear and green apple aromas melded with florals and spice notes. A fruit driven palate with a hint of spice, well balanced with great mouth feel and crisp finish.

Head Winemaker, Gwyn Olsen

VINTAGE

Our 2018 growing season got off to an unfortunate start with a severe frost in early November wiping out 75% of our crop. Conditions for the rest of the year remained favourable and the reduced crops ripened fully with very good tannin structures.

In summary, very small crops but outstanding quality.

VINEYARD

Wrattontully is located in 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 Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattontully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wrattontully (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, the final wine was then lees stirred for one month to enhance texture. Once complete the wine was prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Pinot Gris (100%)
BOTTLING DATE:	03/2019
PH:	3.12
TA:	6.5 g/l
ALC/VOL:	13.2%
STANDARD DRINKS:	7.8



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