



PEPPER TREE

VARIETAL RANGE 2018 SEMILLON SAUVIGNON BLANC

An expressive blend combining passionfruit and gooseberry fruit notes of Orange Sauvignon Blanc with the crisp lemonade and lime cordial of Hunter Valley Semillon. The palate is vibrant and lively with subtle nettle, guava and lemon flavour. Well balanced acidity with a crisp, dry finish.

Head Winemaker, Gwyn Olsen

VINTAGE

HUNTER VALLEY - The 2018 vintage followed another drought year with almost no rain between November and February. As a result there was no disease pressure and all varieties were harvested in very good condition. Although day time temperatures were warm to hot there were many cool nights which preserved natural acidity and enhanced flavours. White varieties retained delicate floral notes and have produced quite elegant wines.

ORANGE - Our Orange vineyard also experienced sustained drought conditions along with some unseasonably hot days around vintage. We were lucky to start the season with a full dam and our subsurface bore maintained good flow rates throughout the season. White varieties produced good flavours and structures but the outstanding white wine was Sauvignon Blanc. Our Semillon Sauvignon Blanc from 2018 will be a wine to watch.

VINEYARD

Pepper Tree's Hunter Valley vineyard is in the Mount View area of the Lower Hunter Valley in the sheltered foothills of the Brokenback Range and covers 38.5 ha of plantings. The area boasts highly favourable soils influenced by the large proportion of limestone in the underlying rocks. Alluvial loams along the vineyard's creek flats are ideal soils for Semillon and Verdelho.

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.

APELLATION/ GI

Hunter Valley (New South Wales) 55%,
Orange (New South Wales) 45%.

WINEMAKING

The individual parcels were machine harvested in the cool of the night and then crushed and pressed on arrival into the winery. Once settled, the clear juices were racked off and inoculated with aromatic yeast strains. Once finished ferment, the resulting wines were blended together and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Semillon (55%) Sauvignon Blanc (45%)
BOTTLING DATE:	06/2018
PH:	3.24
TA:	6.5 g/l
ALC/VOL:	12.9%
STANDARD DRINKS:	7.6



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