



# PEPPER TREE



## VARIETAL RANGE 2019 Cool Climates Shiraz

Blended from our two cool climate regions of Wrattobully and Orange, this Shiraz is a focus on style and expression. Vibrant florals and hints of pepper fill the nose. The palate is layered with juicy red fruits, complex spice notes and a great acid line showcasing the cool climate style. The tannins are ripe providing a wine that is long and rich, ready to drink now.

Head Winemaker, Gwyn Olsen

### VINTAGE

**WRATTONBULLY** - Despite some brushes with frost, 2019 turned out to be an excellent vintage and produced arguably the best wines from the area since 2004. Hot weather in January and February had marginal impact on our vineyard and by the time ripening was well underway in March, conditions had cooled considerably. This led to one of the longest ripening seasons for many years and the last fruit was harvested in May. The long 'hang time' led to fruit of great flavour and balance with intense colour. We expect our 2019 reds to be outstanding.

**ORANGE** - Our Orange vineyard experienced a winter with some extreme cold weather and lower than average rainfall. The season stayed dry, but with enough surface moisture to ensure strong growth of both fruit and vine. Hot, dry weather saw the beginning of 2019 but the vineyard escaped the extreme hot weather that plagued other NSW wine regions. Picking started in late February and this signalled the start of a hectic vintage with reds and whites ripening simultaneously. Quality has been impressive.

### APPELLATION/ GI

Wrattobully (SA) 90%

Orange (NSW) 10%

### WINEMAKING

Individual blocks machine harvested once flavour ripe and destemmed, sorted in the vineyard. The fruit is chilled at the winery and cold soaked for 4 days before being inoculated. Fermented with M2 yeast in static fermenters for 10-14 days before being pressed off skins. Wines are then racked to oak for 12 months maturation before blending and bottling.

### VINEYARD

**WRATTONBULLY** - 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 Wrattobully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

**ORANGE** - is one of Australia's premium regions favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m. 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 clayloams.

#### TECHNICAL INFORMATION:

BLEND:	Shiraz
BOTTLING DATE:	02/2022
PH:	3.59
TA:	5.7 g/l
ALC/VOL:	14.6%
STANDARD DRINKS:	8.6



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