



PEPPER TREE

STICKY PIG

2019 Wrattenbully 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 balanced acidity. Pears and green apples fill the nose, rich nectar surrounds the palate while maintaining a delicate and seductive finish.

Head Winemaker, Gwyn Olsen

VINTAGE

Despite some nail-biting brushes with frost, 2019 turned out to be an excellent vintage and produced arguably the best wines from the area since 2004.

Cool early season conditions led to low yields in Cabernet Sauvignon but all other varieties yielded well. 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. Chardonnay, Viognier and Pinot Gris were all very good as was our first crop of Fiano.

2019 is expected to produce outstanding wines.

VINEYARD

Wrattenbully 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 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

The Pinot Gris was left on the vine longer than usual to increase the natural sugar levels and to enhance the flavour profile. Once the fruit had achieved maximum ripeness, the fruit was harvested, pressed and fermented. Ferment was stopped to achieve sweetness and acidity balance before the wine was prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Pinot Gris (100%)
BOTTLING DATE:	11/2019
PH:	3.23
TA:	8.1 g/l
ALC/VOL (375mL):	9.0%
STANDARD DRINKS:	2.7



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 49909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au