



PEPPER TREE



VARIETAL RANGE 2020 Cool Climates Chardonnay

Blended from our estate vineyards in Orange and Wratttonbully, this wine displays lifted aromas of peach and white flowers. A generous, complex palate packed with stone fruits and brown spice notes balanced with a crunchy, refined acid line providing a long refined finish.

Head Winemaker Gwyn Olsen

VINTAGE

ORANGE: Our Orange vineyard looked amazing as we headed into vintage and we held high expectations. However, despite being over 100km from the nearest fire, smoke taint also affected the resulting wines. All whites had to be handpicked to minimise taint from skin contact. The winemaking team did a great job to salvage some good wines from the vintage by following stringent taint reducing procedures. The best varieties were Chardonnay and Sauvignon Blanc while Shiraz was the pick of the reds.

WRATTONBULLY: Although our South Australian vineyards escaped any influence of the national bushfires the vintage was nevertheless marred by cold inclement weather during flowering and fruit set in November/December which led to very small crops.

In compensation the small crops ripened fully and produced some exceptional wines across the board. Chardonnay and Pinot Gris were very good and some outstanding Cabernet and Shiraz wines were made.

APPELLATION/ GI

Orange (New South Wales) 70%
Wratttonbully (South Australia) 30%

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 8 months, the resulting wines were then blended and prepared for bottling.

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.

Wratttonbully 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 Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

TECHNICAL INFORMATION:

BLEND:	Chardonnay (100%)
BOTTLING DATE:	12/2020
PH:	3.23
TA:	6.8 g/l
ALC/VOL:	13.5%
STANDARD DRINKS:	8.0



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