



PEPPER TREE



VARIETAL RANGE

2021 Hunter Valley & Orange 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 and lemon flavour. Well balanced acidity with a crisp, dry finish.

Head Winemaker Gwyn Olsen

VINTAGE

HUNTER VALLEY - Vintage '21 in the Hunter experienced a cool, wet Spring and early Summer. The Christmas - New Year period remained cool and cloudy with further sporadic rain events until the first week of January when we had our first sunny weather. This lasted till the end of January when cooler weather with sporadic rain returned. The result of the cool weather was to provide high, near perfect acid levels and intense varietal flavours and some exceptional whites were harvested in late January and early February.

ORANGE - experienced damp cool conditions in Spring and early Summer leading to favourable slow ripening conditions for whites. The overall assessment of the Orange 2021 vintage was that it was a cool late ripening vintage which gave wines of great balance and flavour with good ageing potential.

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.

APPELLATION/ GI

Hunter Valley (New South Wales) 50%

Orange (New South Wales) 50%

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.

TECHNICAL INFORMATION:

BLEND: Semillon (50%), Sauvignon Blanc (50%)

BOTTLING DATE: 10/2021

PH: 3-36

TA: 7.1 g/l

ALC/VOL: 11.5%

STANDARD DRINKS: 6.8



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