



PEPPER TREE

VARIETAL RANGE 2023 Wrattontully Pinot Gris

Ripe pear and green apple aromas meld with florals and spice notes. A fruit driven palate with a hint of spice, well balanced with great mouth feel and crisp finish.

VINTAGE

The early part of the 2023 Wrattontully growing season was relatively warm with little rainfall, which was a welcome transition from a wet Spring marked by cooler temperatures. These conditions allowed for good bunch-set, healthy vine canopies and favourable crop development. As vintage progressed conditions began to cool again, slowing down the ripening process and allowing for gradual, consistent flavour development. While the cooler temperatures demanded patience, the resulting fruit showed great balance and complexity of flavour. A challenging vintage at times but one that will show great rewards.

APPELLATION/ GI

Wrattontully (South Australia) 100%

WINEMAKING

Carefully picked in cool overnight conditions, the fruit was chilled at the winery before being gently pressed to stainless steel. A three-day process of cold settling and racking the clear juice was followed by inoculation of a uniquely selected aromatic yeast strain. Slow and cool fermentation allowed for development of elegant, floral aromatics. Limited lees contact additionally makes for a vibrant Pinot Gris of texture and complexity.

VINEYARD

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

TECHNICAL INFORMATION:

BLEND:	Pinot Gris
BOTTLING DATE:	06/2023
PH:	3.18
TA:	6.6 g/l
ALC/VOL:	12.5%
STANDARD DRINKS:	7.4



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