



PEPPER TREE

VARIETAL RANGE 2024 Wrattobully 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

An early frost event in Wrattobully, placed a limitation on our yields for the year.

A late season heat event ramped up the ripening process.

Whites from the 2024 season expressed rich and ripe fruits - Chardonnay and Pinot Gris are vibrantly perfumed and beautifully fruit-driven.

APPELLATION/ GI

Wrattobully (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

Wrattobully 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.

TECHNICAL INFORMATION:

BLEND:	Pinot Gris
BOTTLING DATE:	06/2024
PH:	3.31
TA:	6.3 g/l
ALC/VOL:	13.0%
STANDARD DRINKS:	7.7



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