



PEPPER TREE

LIMITED RELEASE 2016 WRATTONBULLY CHARDONNAY

The 2016 Wratttonbully Chardonnay is made from the iconic French 'Bernard Clones'. Bernard Clones which is renowned for producing fruit of great complexity and perfume at much lower ripeness levels.

Complex aromas of hazelnut, fig and spicy florals. A full bodied generous style of Chardonnay, whilst maintaining elegance and grace.

Head Winemaker Gwyn Olsen

VINTAGE

A warm dry season in Wratttonbully led to very early ripening and the whole 2016 harvest was in 3 weeks before that of 2014. Yields were the highest since 2004 but the warm weather ensured full ripeness of all varieties. All red varieties produced full bodied deep coloured wines with generally good balance. Exceptional parcels of Cabernet and Shiraz were produced on small rocky shallow soil blocks (21A and 20A) which were kept aside for our top Single Vineyard wines. Our 8R Merlot block also produced an excellent crop of low yielding fruit which has given the wine power and structure. Tempranillo yields were the best for years and produced very promising wine.

VINEYARD

Wratttonbully adjoins the Coonawarra area in the southern part of 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 Coonawarra 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.

APPELLATION / GI

Wratttonbully (South Australia) 100%.

WINEMAKING

The grapes were picked at flavour ripeness and de-juiced. The juice was allowed to settle before being racked. 70% of this wine was fermented in stainless steel to retain the vibrant fruit purity whilst 30% was fermented in oak to add richness and texture. The resulting wine was then blended and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Chardonnay (100%)
BOTTLING DATE:	01/2017
PH:	3.17
TA:	6.3g/l
ALC/VOL:	12.5%
STANDARD DRINKS:	7.4



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 4909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au