



# PEPPER TREE

## LIMITED RELEASE - 'FOUR CLONES' 2017 ORANGE CHARDONNAY

Our Limited Release series feature artwork by Danielle McManus who is commissioned to create exclusive ceramic plates for the new vintage celebration at our annual Harvest Lunch. Our Orange Chardonnay show classic cool climate fruit characters of white flowers and peach, integrated with barrel ferment complexity. A crisp and elegant style with lovely nectarine-like acidity. A wine to be enjoyed now or will benefit short term cellaring.

Head Winemaker, Gwyn Olsen

### VINTAGE

Budburst was late after a cold and very wet winter. The high soil moisture levels provided a great start to the growing season. Warm dry weather in January and February was accompanied by late veraison in all varieties. Chardonnay and Sauvignon Blanc were picked in perfect condition in the second week of March with no rain interference. Very good quality Shiraz was harvested late in March again with little rain and early assessments indicate some excellent wines. Cabernet was picked very late in April making 2017 the latest vintage for many years. Overall quality was very good.

### VINEYARD

The Orange region of New South Wales is one of Australia's newest premium regions being favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m.

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 clayloams.

### APPELLATION / GI

Orange (New South Wales) 100%.

### WINEMAKING

The targeted blocks were hand harvested when ready and then whole bunch pressed to tank. The resulting juice was settled clear overnight before being racked to French oak puncheons. Following ferment the resulting wines were left for 10 months in oak before being blended and prepared for bottling.

#### TECHNICAL INFORMATION:

BLEND:	Chardonnay (100%)
BOTTLING DATE:	03/2018
PH:	3.29
TA:	6.4 g/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](mailto:ptwinery@peppertreewines.com.au)  
[www.peppertreewines.com.au](http://www.peppertreewines.com.au)