



PEPPER TREE

LIMITED RELEASE

2019 Wrattenbully Chardonnay

The 2019 Wrattenbully Chardonnay is made from the French '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

Despite some nail-biting brushes with frost, 2019 turned out to be an excellent vintage and produced arguably the best wines from the area since 2004.

Cool early season conditions led to low yields in Cabernet Sauvignon but all other varieties yielded well. Hot weather in January and February had marginal impact on our vineyard and by the time ripening was well underway in March, conditions had cooled considerably. This led to one of the longest ripening seasons for many years and the last fruit was harvested in May. The long 'hang time' led to fruit of great flavour and balance. Chardonnay, Viognier and Pinot Gris were all very good as was our first crop of Fiano.

VINEYARD

Wrattenbully 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 a Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattenbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION / GI

Wrattenbully (South Australia) 100%

WINEMAKING

The grapes were picked at flavour ripeness and de-juiced. The juice was allowed to settle before being racked and inoculated. This wine was fermented in 100% French oak puncheons with 30% new. Once ferment was finished, the wine was left on yeast lees to create richness and complexity before being prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Chardonnay (100%)
BOTTLING DATE:	10/2020
PH:	3.46
TA:	5.9 g/l
ALC/VOL:	13.8%
STANDARD DRINKS:	8.2



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