



PEPPER TREE

PRESERVATIVE FREE | VEGAN FRIENDLY

LIMITED RELEASE

2019 Wrattobully Pinot Gris

One of the great fresh drinking varieties without any added preservatives or processing aids.

Full of apple and pear notes with a touch of creaminess on the mid palate.

Drink now, slightly chilled.

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

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 a 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.

APPELLATION / GI

Wrattobully (South Australia) 100%,

WINEMAKING

The grapes were harvested in the cool of the night and left on skins for three days to build texture. The juice was then pressed off and fermented cool in stainless steel tank. The resulting wine was settled and filtered to bottle without any additives or preservatives.

TECHNICAL INFORMATION:

BLEND:	Pinot Gris (100%)
BOTTLING DATE:	08/2019
PH:	3.36
TA:	5.5 g/l
ALC/VOL:	13.0%
STANDARD DRINKS:	7.7



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