



# PEPPER TREE

## 'VENUS BLOCK'

### SINGLE VINEYARD 2018 Orange Chardonnay

*The Venus Block derives its name from the first name of the woman who ran a grazing property on the land for many years. Situated at our high altitude vineyard in Orange, the 'Venus Block' is 800m above sea level, ensuring a long cool ripening season, perfectly suited to Chardonnay.*

The 2018 vintage is an intense cool climate Chardonnay with flavours of stone fruits, fig and melon seductively integrated with barrel ferment complexity. A crisp and elegant style of Chardonnay, showing great purity of fruit.

Head Winemaker, Gwyn Olsen

#### VINTAGE

Our Orange vineyard experienced sustained drought conditions along with some unseasonably hot days around vintage 2018. We were lucky to start the season with a full dam and our subsurface bore maintained good flow rates throughout the season. Very good red wines were made particularly from Shiraz and Pinot Noir although Cabernet and Merlot were also picked in very good condition. Rosé from Pinot Noir has excellent flavour and delicacy. All four clones of Chardonnay produced good flavours and structures.

#### APPELLATION / GI

Orange (New South Wales) 100%

#### WINEMAKING

The block was hand picked in the cool morning before being chilled and whole bunch pressed. The resulting juice was fermented in French oak puncheons with 35% new and 15% wild yeast. The wine was left in barrel for 10 months before blending and bottling.

#### 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 clay loams.

#### TECHNICAL INFORMATION:

|                      |                   |
|----------------------|-------------------|
| BLEND:               | Chardonnay (100%) |
| BOTTLING DATE:       | 04/2019           |
| BOTTLE NUMBER RANGE: | 1 - 6550          |
| PH:                  | 3.25              |
| TA:                  | 6.8 g/l           |
| ALC/VOL:             | 13.5%             |
| STANDARD DRINKS:     | 8.0               |



#### 2021 HALLIDAY WINE COMPANION

Generous wine. Stone fruit, fig, and apple are sewn together by citrusy acidity and a subtle waft of oak.

#### THE WINE FRONT - 92 POINTS

Campbell Mattinson - tasted February 2020

You get plenty of flavour and pretty good length too. It tastes of stone fruit and bacon, cooked apple and fig, though there's a gentle seaspray element too. Toasty, grilled stonefruit flavours are the main game though. It's a cruisy, well-made chardonnay with plenty to offer.

## PEPPER TREE WINES PTY LTD

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