



PEPPER TREE

LIMITED RELEASE 2017 ORANGE PINOT NOIR

Our Pinot Noir from Orange is showcasing some exceptional fruit qualities and regional characteristics true to this style. The elegant cool climate Pinot Noir displays a nose of forest floor and dark cherry notes, balanced by a complex palate with subtle hints of raspberries and delicate tannins lingering into the finish.

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. Whites were picked in perfect condition in the second week of March with no rain interference. Very good quality Pinot Noir and Shiraz was harvested 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.

APPELLATION/ GI

Orange (NSW) 100%.

WINEMAKING

A select pick of five different Pinot Noir clones, the fruit was destemmed and cold soaked for five days before being inoculated for ferment. Once fermentation was complete the resulting wine was pressed off skins and matured in French oak puncheons for 12 months. The individual barrels were then tasted, blended and prepared for 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: Pinot Noir (100%)

BOTTLING DATE: 07/2018

PH: 3.51

TA: 5.9g/l

ALC/VOL: 13.9%

STANDARD DRINKS: 8.2



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