



# PEPPER TREE

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## ALLUVIUS - TV SINGLE VINEYARD 2018 HUNTER VALLEY SEMILLON

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*The name 'Alluvius' derives from the well drained, 'alluvial' soils found in vineyards planted close to river beds. These soils are renowned for growing Semillon as it leads to a unique expression of what is considered to be Australia's greatest white wine style.*

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Pure Semillon fruit aromas of lemongrass and lime highlight this classic Hunter Semillon. The palate is intense and refined, displaying lemon sherbet notes and fresh lime with great line and length. A wine of great drive with extraordinary finesse. Enjoy now or confidently cellar for the next 20 years.

Head Winemaker, Gwyn Olsen

### VINTAGE

The 2018 vintage followed another drought year with almost no rain between November and February. As a result there was no disease pressure and all varieties were harvested in very good condition. Although day time temperatures were warm to hot there were many cool nights which preserved natural acidity and enhanced flavours. White varieties retained some delicate floral notes and have produced quite elegant wines. Shiraz ripened with very fine tannin structures and the quality of resulting wines may even exceed the excellent 2017 vintage.

### VINEYARD

Our 2018 Alluvius Semillon-TV comes from the Trevena Vineyard on Hermitage Road in the lower Hunter Valley. This famous vineyard, under the charge of Trudy Trevena, was planted in 1920 by Trudy's grandfather and consistently produces benchmark Hunter Semillon. The well drained 'alluvial' soils lead to a unique expression of what is considered Australia's greatest white wine style.

### APPELLATION/ GI

Hunter Valley (New South Wales) 100%

### WINEMAKING

Hand picked and delivered to the winery, the fruit was then pressed and into tank for cold settling. The clear juice was racked off and inoculated with a chosen yeast strain and fermented cool. Once dry, the wine was left on yeast lees for one month before being prepared for bottling.

### AWARDS

#### TECHNICAL INFORMATION:

BLEND:	Semillon (100%)
BOTTLING DATE:	06/2018
PH:	2.86
TA:	7.4 g/l
ALC/VOL:	11.5%
STANDARD DRINKS:	6.8



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