



# PEPPER TREE

‘ALLUVIUS - TV’

SINGLE VINEYARD  
2019 Hunter Valley Semillon

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.

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 2019 was an exceptional year for the Hunter Valley. Another extremely dry year saw optimal ripening for both whites and reds without any extreme heat. The resulting whites are fresh and concentrated with good mid palate fruit weight. The reds are stand outs with intense fruit, perfectly ripe tannins and finely balanced acidity. 2019 will be a vintage talked about for many years to come.

## VINEYARD

Our 2019 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.

### TECHNICAL INFORMATION:

BLEND:	Semillon (100%)
BOTTLING DATE:	06/2019
BOTTLE NUMBER RANGE:	1 - 2475
PH:	3.11
TA:	6.7 g/l
ALC/VOL:	11.9%
STANDARD DRINKS:	7.0



## THE WINE FRONT - 95 POINTS

Mike Bennie - tasted September 2019

Steely semillon of racy, tight, pristine nature, lightly chalky but also manages that almost glass shard texture too. Zigs and zags in the palate leaving a strong impression of acidity over fruit flavour, but the leaner example has enough drinkability to bring a drinker around. Very refreshing style with good texture here. Impressive length, general sense of ‘zoom’, concentration yet levity. Bristling with hardcore Hunter Sem greatness. Drink : 2019 - 2035+

## PEPPER TREE WINES PTY LTD

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