



PEPPER TREE

ALLUVIUS

RESERVE

2012 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.

Vibrant aromas of lemongrass and lime dominate this Hunter Semillon on the nose. The palate is crisp & intense yet elegant, displaying mineral texture delivering wonderful line and length. A classic wine of great drive, coupled with extraordinary finesse and definition. Enjoy now or confidently cellar for the next 10 - 20 years.

VINTAGE

The effects of a 'non summer' across NSW led to our latest start for the Hunter vintage in a very long time. Our first Semillon's were picked at the beginning of February - almost two weeks later than usual. The cool conditions have provided crisp and vibrant white wines with lovely natural acidity. The harvest rain proved to be challenging for the reds. That said, the reds from the vintage are looking promising. .

VINEYARD

Our Alluvius Semillon comes from the Braemore vineyard on Hermitage Road in the lower Hunter Valley. This famous vineyard, under the charge of Ken Bray, was planted in the late 60's and consistently produces benchmark Hunter Semillon. The well drained, 'alluvial' soils lead to a unique expression of what is considered to be Australia's greatest white wine style.

APPELLATION/ GI

Hunter Valley (New South Wales) 100%

WINEMAKING

Bottled early to retain freshness and vitality of the primary fruit flavours.

AWARDS

- GOLD** (Class 8) - Royal Melbourne Wine Show 2012
- SILVER** (Class 2) - Royal Adelaide Wine Show 2012
- SILVER** (Class 6) - Dan Murphy's National Wine Show of Australia 2012
- SILVER** (Class 13) - Royal Sydney Wine Show 2013

TECHNICAL INFORMATION:

BLEND:	Semillon (100%)
BOTTLING DATE:	06/2012
PH:	3.18
TA:	7.6 g/l
ALC/VOL:	10.8%
STANDARD DRINKS:	6.4



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JAMES HALLIDAY

2014 AUSTRALIAN WINE COMPANION

95 The bouquet and palate speak with the same voice of lemongrass, citrus and a touch of talc, all classic denominators. But it is the texture of the mineral acidity on the finish and aftertaste that tell you how great the wine will be when it reaches full maturity in 10-20 years, and today's points will seem niggardly. Drink to 2027.