



PEPPER TREE

LIMITED RELEASE

2019 Wrattobully Viognier

From our estate owned cool climate vineyard in Wrattobully on the Limestone Coast, this Viognier displays a fragrant nose of mixed floral and spice aromas with a touch of subtle barrel ferment complexity. Ripe exotic fruits and hints of honeysuckle integrate with French oak to provide a wine of structure and depth.

Head Winemaker, Gwyn Olsen

VINTAGE

Despite some nail-biting brushes with frost, 2019 turned out to be an excellent vintage and produced arguably the best wines from the area since 2004.

Cool early season conditions led to low yields in Cabernet Sauvignon but all other varieties yielded well. Hot weather in January and February had marginal impact on our vineyard and by the time ripening was well underway in March, conditions had cooled considerably. This led to one of the longest ripening seasons for many years and the last fruit was harvested in May. The long 'hang time' led to fruit of great flavour and balance. Chardonnay, Viognier and Pinot Gris were all very good as was our first crop of Fiano.

VINEYARD

Wrattobully is located in the Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach ridges and dunes which run roughly north-south through the area. These ridges are made up of soft crumbly limestone which weathers to produce the red and brown Terra Rossa clay loam soils so highly prized for grape growing. The ridges and dunes have elevations of up to 30m compared with the neighbouring regions to the south with a Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattobully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION / GI

Wrattobully (South Australia) 100%

WINEMAKING

Picked at optimal flavour balance, the grapes were then chilled and pressed. The juice was cold settled and racked clear before inoculating with an aromatic yeast strain. Fermented cool to capture the floral aromatics, the final wine was then lees stirred for one month to enhance texture. Once complete the wine was prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Viognier (100%)
BOTTLING DATE:	11/2020
PH:	3.29
TA:	5.9 g/l
ALC/VOL:	13.8%
STANDARD DRINKS:	8.2



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