

PEPPERTREE

'PUMP SHED'

SINGLE VINEYARD 2022 Wrattonbully Chardonnay

The Pump Shed Chardonnay derives its name from our premium Chardonnay that is grown on the same block that houses our Wrattonbully vineyards 'pump shed' which irrigates the vines as needed. A very vital shed!

Produced from Bernard 76 clone Chardonnay vines on our Wrattonbully vineyard, the 2022 vintage produced very small crops leading to concentrated flavours and excellent acid balance. Careful handling with a judicious use of oak and lees stirring has crafted a well structured and complex Chardonnay with a generous creamy palate.

VINTAGE

The 2022 vintage produced excellent full Wrattonbully is located in the Limestone Coast flavoured wines which will rival the outstanding wine zone. The prominent viticultural feature of 2021 vintage; however, the crop levels were much lower than 2021. The generally cool weather conditions led to a long cool ripening season which extended into early May. Chardonnay and Pinot Gris produced wines with great acid balance and very good flavour as did our new Fiano block. All reds ripened well with the star being Merlot. Our 8R Single Vineyard Merlot is the best Merlot we have ever made from this vineyard. Alternate red varieties such as Petit Verdot, Malbec and Barbera also produced wines with great varietal characters and will provide interesting blending options for Cabernet Sauvignon and Merlot.

VINEYARD

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 Wrattonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

A very good vintage.

APPELLATION / GI

Wrattonbully (South Australia) 100%

WINEMAKING

The block was hand picked in the cool morning before being chilled and whole bunch pressed. The resulting juice was fermented on solids in a 3,000L French oak vat and the balance in old French oak puncheons for 10 months. The resulting wine was blended, stabilised and prepared for bottling.

TECHNICAL INFORMATION:	
BLEND:	Chardonnay (100%)
BOTTLING DATE:	02/2023
BOTTLE NUMBER RANGE:	1 - 4,370
РН:	3.22
TA:	6.7 g/l
ALC/VOL:	13.2%
STANDARD DRINKS:	7.8

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