



PEPPER TREE

‘ALLUVIUS’

SINGLE VINEYARD
2022 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 aromas of lemongrass and lime articulate the nose of this classic Hunter Semillon. The palate is intense yet elegant displaying mineral texture with great line and length. A wine of great drive, coupled with extraordinary finesse. Enjoy now or confidently cellar for the next 10-20 years.

Head Winemaker, Gwyn Olsen

VINTAGE

2022 was a difficult vintage in the Hunter Valley, with over 800mm of rain falling in the growing season. This meant a lot of pressure was on our vineyard manager to manage disease pressure, and patience from the winemaking team to wait for the little windows of opportunity to open. The classic high quality blocks managed to produce good fruit and we have seen some exceptional fruit displayed in Semillon and our early ripening shiraz blocks. These are bright and fresh, coupled with a natural acidity that is not often seen in the Hunter Valley, making an exciting drinking space for 2022 Hunter Valley Wines.

VINEYARD

Our 2022 Alluvius Semillon is sourced from the Casuarina Vineyard on Hermitage Road in the Lower Hunter Valley. This renowned vineyard 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 chilled and pressed 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 approximately four months before being prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Semillon (100%)
BOTTLING DATE:	05/2022
BOTTLE NUMBER RANGE:	1 - 3950
PH:	2.93
TA:	7.6 g/l
ALC/VOL:	10.8%
STANDARD DRINKS:	6.4



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