



PEPPER TREE

LIMITED RELEASE

'RED HILL' 2019 Hunter Valley Shiraz

This single site wine from the Red Hill of our Mount View vineyard has been made to showcase the unique expression of this micro climate. Intensely fragrant and defiantly medium bodied, this wine has notes of dark berry fruits and spice interlayered with fruit tannin and subtle oak. Made to enjoy now and up to ten years of age.

Head Winemaker, Gwyn Olsen

VINTAGE

2019 was another exceptional vintage in the Hunter Valley. The growing season was very dry following on from the previous two drought vintages in the valley. The dry conditions 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 standouts with concentrated fruit flavours, perfectly ripe tannins and finely balanced acidity.

2019 will be a vintage talked about for many years to come.

VINEYARD

Pepper Tree's Hunter Valley vineyard is in the Mount View area of the Lower Hunter Valley in the sheltered foothills of the Brokenback Range and covers 38.5 ha of plantings. The Mount View area contains 3 small protected subvalleys with highly favourable soils influenced by the large proportion of limestones in the underlying rocks. Terra Rossa clays over crumbly limestone and free draining red and brown clay loams cover hill slopes and are planted to red varieties as well as Chardonnay. Alluvial loams along the vineyard's creek flats are ideal soils for Semillon and Verdelho.

RED HILL sits on the eastern face getting the western afternoon sun. It produces perfumed and intense, rich style of Shiraz.

APPELLATION / GI

Hunter Valley (New South Wales) 100%

WINEMAKING

Hand harvested and fermented with 30% whole bunch in an open fermenter. Pumped over twice daily to cool and extract, before being pressed off skins to old French oak puncheons. After 10 months maturation the wine was blended to tank and bottled.

TECHNICAL INFORMATION:

BLEND:	Shiraz (100%)
BOTTLING DATE:	02/2020
PH:	3.85
TA:	5.9 g/l
ALC/VOL:	13.5%
STANDARD DRINKS:	8.0

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94 POINTS - HALLIDAY WINE COMPANION
Ned Goodwin MW - PUBLISHED 13 AUG 2021

A mid-weighted luncheon red in the traditional style of the Hunter, with a contemporary sheen. All in French oak (20% new) with a seasoning of 30% whole bunches, helping to attenuate the tannins, while imparting a dash of spicy complexity. Nicely construed. Plenty of red fruit, earth, cinnamon and spice, but structurally furled around the pillar of oak at its core. I'd give this an aggressive decant. Expands nicely in the glass, with the tannins pliant and just tactile enough, coaxing the fruit long. A lovely drink.