



PEPPER TREE

ALLUVIUS

RESERVE

2013 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.

A true expression of all that makes Hunter Valley Semillon the treasure that it is. An incredibly age-worthy wine, our 2013 Alluvius is now showing the rewards of ten years in bottle. With the distinct lime aromatics and minerality of its youth balanced harmoniously with a toasty richness and generous mouthfeel that make for a wine with continued drive, definition and nuance. A phenomenal expression of Semillon's ageing potential. Will continue to reward further cellaring of 5-10 years.

VINTAGE

The Hunter vintage started two weeks early with the first grapes being picked on January 14. Due to the warm weather, the pace of vintage was verging on frantic with reds hot on the heels of whites. Whites looked pristine while the reds showed fantastic colour and flavour.

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 3) - Royal Sydney Wine Show 2014
- GOLD** (Class 20) - Royal Melbourne Wine Show 2014
- GOLD** (Class 3) - Royal Queensland Wine Show 2013

TECHNICAL INFORMATION:	
BLEND:	Semillon (100%)
BOTTLING DATE:	05/2013
PH:	3.0
TA:	7.2 g/l
ALC/VOL:	10.7%
STANDARD DRINKS:	6.3



JAMES HALLIDAY

2015 AUSTRALIAN WINE COMPANION

95

Pale straw-green; a wine that proclaims its class and breeding loud and clear, with lemongrass and mineral acidity providing the framework for what will be a great future. Drink to 2030.

PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 4909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au