



# PEPPER TREE

## LIMITED RELEASE

### 2022 Orange Pinot Noir

Our Pinot Noir from estate owned vineyards in Orange showcases exceptional fruit qualities and regional nuances. The elegant cool climate Pinot Noir has aromas of dark cherries and forest floor, balanced by a complex palate with subtle hints of raspberries and delicate tannins lingering into the finish.

#### VINTAGE

The 2022 growing season started out promising with lots of sunshine and perfect ripening days however Mother Nature came to play in the lead up to picking causing slight concern for a short period. It was testimony to the hard working vineyard crew that the fruit was able to be picked in great condition with lovely natural acidity and good primary fruit intensity.

#### VINEYARD

The Orange region is favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the region are dominated by the extinct volcano Mt Canobolas. Soils in the central part of the region are derived from the basaltic lavas of the old volcano, and primarily consist of deep red to brown free draining clay loams.

#### APPELLATION / GI

Orange (New South Wales) 100%,

#### WINEMAKING

A select pick of different Pinot Noir clones, the fruit was destemmed and cold soaked for five days before being inoculated for ferment. Once fermentation was complete the resulting wine was pressed off skins and matured in French oak puncheons. The individual barrels were then tasted, blended and prepared for bottling.

#### TECHNICAL INFORMATION:

BLEND:	Pinot Noir (100%)
BOTTLING DATE:	04/2023
PH:	3.67
TA:	5.9 g/l
ALC/VOL:	13.6%
STANDARD DRINKS:	8.0



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