



PEPPER TREE

STICKY PIG

2023 Wratttonbully Pinot Gris

Sticky Pig is a dessert wine style made from Pinot Gris grapes grown on our Wratttonbully vineyard. This unique wine has intense sweetness and balanced acidity. Pears and green apples fill the nose, rich nectar surrounds the palate while maintaining a delicate and seductive finish.

VINTAGE

The early part of the 2023 Wratttonbully growing season was relatively warm with little rainfall, which was a welcome transition from a wet Spring marked by cooler temperatures. These conditions allowed for good bunch-set, healthy vine canopies and favourable crop development. As vintage progressed conditions began to cool again, slowing down the ripening process and allowing for gradual, consistent flavour development. While the cooler temperatures demanded patience, the resulting fruit showed great balance and complexity of flavour. A challenging vintage at times but one that will show great rewards.

VINEYARD

Wratttonbully is located in the Limestone Coast wine zone. The prominent viticultural feature of 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 Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION / GI

Wratttonbully (South Australia) 100%,

WINEMAKING

The Pinot Gris was left on the vine longer than usual to increase the natural sugar levels and to enhance the flavour profile. Once the fruit had achieved maximum ripeness, the fruit was harvested, pressed and fermented. Ferment was stopped to achieve sweetness and acidity balance before the wine was prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Pinot Gris (100%)
BOTTLING DATE:	06/2023
PH:	3.11
TA:	8.2 g/l
ALC/VOL (375mL):	9.5%
STANDARD DRINKS:	2.8



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320
P. +61 2 49909 7100 | F. +61 2 4998 7746
E. ptwinery@peppertreewines.com.au
www.peppertreewines.com.au

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