



PEPPER TREE

'LAMB PADDOCK'

SINGLE VINEYARD 2022 Orange Pinot Noir

Our Orange vineyard is situated on the volcanic slopes of Mt Canobolas in the Orange region at an altitude of 800 metres. Once used as grazing land, the rich soils have consistently produced wines of balance, complexity and varietal character. Our 'Lamb Paddock' Pinot Noir is selected from the best parcels from this block, with an elegant profile of cherry and rhubarb, with subtle herbal notes. This wine is framed by refined oak spice, providing further texture and length.

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.

APPELLATION / GI

Orange (New South Wales) 100%

WINEMAKING

As the grapes from this block reached maturity, they were delicately hand-picked on a cool morning and individually sorted. Each parcel was destemmed and fermented individually, with thirty-percent remaining as whole-bunch, and select portions undertaking wild ferment. Twice-daily pumpovers were carried out throughout fermentation. As each portion completed fermentation, the wine was pressed off into French oak puncheons. After barrel ageing, the blending selection process took place, with only the most outstanding barrels making it into this wine.

VINEYARD

The Orange region of New South Wales is one of Australia's newest premium regions being favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m.

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.

TECHNICAL INFORMATION:

BLEND:	Pinot Noir (100%)
BOTTLING DATE:	04/2023
BOTTLE NUMBER RANGE:	1 - 2300
PH:	3.65
TA:	5.8 g/l
ALC/VOL:	14.0%
STANDARD DRINKS:	8.3



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