



# PEPPER TREE

## ‘VENUS BLOCK’

### SINGLE VINEYARD 2022 Orange Chardonnay

*Venus Block derives its name from the first name of the woman who ran a grazing property on the land for many years. Situated at our high altitude vineyard in Orange, the 'Venus Block' is 800m above sea level, ensuring a long cool ripening season, perfectly suited to Chardonnay.*

An intense cool climate Chardonnay with flavours of stone fruits, fig and melon seductively integrated with barrel ferment complexity. A crisp and elegant style of Chardonnay, showing great purity of fruit.

#### VINTAGE

The La Nina weather pattern affected Orange although less than other NSW regions. Vintage started in early March with Chardonnay and Pinot for sparkling base. This was the latest start to vintage for many years. The ripening period remained cool throughout with only a few days over 30°C. This produced white wines with excellent acid retention with both Chardonnay and Riesling producing exceptional wines. Red varieties also produced finely structured wines with lively intense flavours.

The slow cool ripening period saw the final reds picked in May.

Constant vigilant attention by the vineyard team produced a very good quality vintage.

#### 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.

#### APPELLATION / GI

Orange (New South Wales) 100%

#### WINEMAKING

Our Venus Block was hand-picked and sorted on a cool morning before arriving at the winery where it was pressed off as whole-bunches. The resulting juice was fermented in French Oak Puncheons with weekly lees stirring. Fermentation was followed by 5 months of maturation before final barrel selection and bottling.

#### TECHNICAL INFORMATION:

BLEND: Chardonnay (100%)

BOTTLING DATE: 02/2023

BOTTLE NUMBER RANGE: 1 - 8750

PH: 3.25

TA: 7.5 g/l

ALC/VOL: 13.3%

STANDARD DRINKS: 7.9



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