



PEPPER TREE

ALTERNATE SERIES

2023 Wrattenbully Fiano

While we'll always love making (& drinking!) the well known classics like Shiraz and Chardonnay, we're very proud to be championing the 'Alternate' varieties; lesser known international wines which are perfectly suited to our climate & packed full of flavour.

Like bees to nectar, Australia has taken to growing and making Fiano with great enthusiasm, and this wine has been made to showcase why. Orange blossom, fresh pesto and honeysuckle aromas entice the drinker to taste a savoury and rich wine filled with notes of pear, hazelnut and a touch of orange. Fermented on skins to create layers of texture and spice giving a rich and waxy feel to the mid palate. A versatile wine suited to light meat and rich fish dishes. Best enjoyed now and over the next five years.

Winemaker, Nick Kruger

VINTAGE

The early part of the 2023 Wrattenbully 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

Wrattenbully 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 Wrattenbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION / GI

Wrattenbully (South Australia) 100%,

WINEMAKING

This wine was picked and crushed for a three day cold soak before being fermented on skins in an open fermenter. Pumped over twice daily to manage temperature and extraction, the wine was pressed off once the phenolics had softened and the palate had opened. Matured in old French puncheons for eight months, the resulting wine was blended and bottled with minimal interference from the winemaking team.

TECHNICAL INFORMATION:

BLEND:	Fiano
BOTTLING DATE:	02/2024
PH:	3.25
TA:	8.1 g/l
ALC/VOL:	13.0%
STANDARD DRINKS:	7.7



ITALIAN VARIETAL

Hails from Southern Italy, primarily from Campania & the island of Sicily.

BODY: Medium

SWEETNESS: Medium

OAK: 35% (Light)

SIMILAR PROFILES: Pinot Grigio, Viognier

PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320

P. +61 2 49909 7100

E. ptwinery@peppertreewines.com.au | www.peppertreewines.com.au