



PEPPER TREE

‘ALLUVIUS’

SINGLE VINEYARD
2023 Hunter Valley Semillon

The name ‘Alluvius’ derives from the well drained, ‘alluvial’ soils found in vineyards planted close to river beds. These soils are renowned for growing Semillon as it leads to a unique expression of what is considered to be Australia’s greatest white wine style.

Pure Semillon aromas of lemongrass and lime articulate the nose of this classic Hunter Semillon. The palate is intense yet elegant displaying mineral texture with great line and length. A wine of great drive, coupled with extraordinary finesse. Enjoy now or confidently cellar for the next 10-20 years.

VINTAGE

Harvest 2023 was one of the more demanding seasons in recent times for the Hunter Valley. A considerably wet winter and cooler conditions posed challenges, however with diligent vineyard management and foresight, the cooler conditions allowed us to produce wines of definition and structure, while maintaining the typical elegance of Hunter Valley wines. While crops were down, we were rewarded with outstanding fruit quality; structured and balanced whites, and fruit-forward, perfumed reds. Semillon and Shiraz really shone in the 2023 vintage.

VINEYARD

Our 2023 Alluvius Semillon is sourced from the Casuarina Vineyard on Hermitage Road in the Lower Hunter Valley. This renowned vineyard consistently produces benchmark Hunter Semillon. The well drained ‘alluvial’ soils lead to a unique expression of what is considered Australia’s greatest white wine style.

APPELLATION / GI

Hunter Valley (New South Wales) 100%

WINEMAKING

Grown on the famous Casuarina vineyard of the lower hunter, the fruit for our Alluvius Semillon was hand-picked and sorted at first light on a cool morning. Gently and slowly pressed as whole bunches, only the clearest and most refined portions of juice were set aside for Alluvius. After cold settling and racking, the juice was inoculated and allowed to ferment at a low temperature. Following fermentation, the juice was then left on lees for four months prior to filtration and bottling.

TECHNICAL INFORMATION:

BLEND:	Semillon (100%)
BOTTLING DATE:	07/2023
BOTTLE NUMBER RANGE:	1 - 3650
PH:	2.98
TA:	6.7 g/l
ALC/VOL:	10.5%
STANDARD DRINKS:	6.2



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320

P. +61 2 4909 7100

E. ptwinery@peppertreewines.com.au

www.peppertreewines.com.au