



PEPPER TREE

VARIETAL RANGE 2024 Hunter Valley Verdelho

The 2024 Verdelho shows lifted tropical fruits with hints of musk, spice and guava florals. A full flavoured fruit - packed palate, with ripe tropical fruits, well balanced with great mouth feel and a long crisp finish.

This fresh and expressive style offers consumers a new alternative in 'designer white wines', that is a perfect match with our modern Australian cuisine.

VINTAGE

The Hunter Valley growing season was preceded by a notably dry winter, punctuated by two short storm events across the valley. These conditions did affect yields to some degree. Despite the early challenges, summer growing conditions were largely favourable. Warm diurnal temperatures interspersed with timely patches of rainfall allowed for consistent ripening and relatively little disease pressure. While yields were overall lower than our ten-year average, the quality of the fruit was sensational across the board.

VINEYARD

Pepper Tree's Hunter Valley vineyard is in the Mount View area of the Lower Hunter Valley in the sheltered foothills of the Brokenback Range and covers 38.5 ha of plantings. The area boasts highly favourable soils influenced by the large proportion of limestone in the underlying rocks. Alluvial loams along the vineyard's creek flats are ideal soils for Semillon and Verdelho.

APPELLATION/ GI

Hunter Valley (New South Wales) 100%

WINEMAKING

Machine harvested in the cool of the night the fruit was then crushed and pressed. Once the clear juice had settled, it was racked and inoculated with an aromatic yeast strain and fermented cool. Once ferment was finished the wine remained on fine lees for a couple of months before being prepared for bottling.

TECHNICAL INFORMATION:

BLEND:	Verdelho
BOTTLING DATE:	04/2024
PH:	3.39
TA:	6.0 g/l
ALC/VOL:	13.0%
STANDARD DRINKS:	7.7



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