



# PEPPER TREE

## LIMITED RELEASE 'FOUR CLONES' 2023 Orange Chardonnay

Displaying classic cool climate notes of white flowers and peach, our 'Four Clones' Chardonnay expresses a crisp and elegant style typical of the Orange region. Nectarine-like acidity integrated with barrel ferment complexity make for a Chardonnay to be enjoyed now or to benefit short term cellaring.

### VINTAGE

The 2023 Orange harvest was preceded by a reasonably cool winter with consistent rainfall. Following budburst and leading into summer, the growing conditions were largely favourable – steady diurnal warmth with very few days of excessive heat. Grape maturation did slow down as the season progressed and conditions cooled, and a late storm event did not affect yields and our estate vineyard managed to escape rather unscathed. Our fruit was able to reach optimal ripeness while maintaining structured acidity with Riesling, Pinot Noir and Chardonnay in particular showing fantastic results.

### 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)

### WINEMAKING

The targeted blocks were hand harvested when ready and then whole bunch pressed to tank. The resulting juice was settled clear overnight before being racked to French oak puncheons. Following ferment the resulting wines were left for 10-11 months in oak before being blended and prepared for bottling.

#### TECHNICAL INFORMATION:

BLEND:	Chardonnay
BOTTLING DATE:	02/2024
PH:	3.33
TA:	5.9 g/l
ALC/VOL:	13.5%
STANDARD DRINKS:	8.0



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