



PEPPER TREE

VARIETAL RANGE 2016 CHARDONNAY

Lifted aromas of peach and white flowers. A generous, complex palate packed with stone fruits and brown spice notes balanced with a crunchy acid line providing a long refined finish.

Head Winemaker Gwyn Olsen

VINTAGE

Early rains produced a good budburst and flowering but the weather was unseasonably hot from December onwards and led to one of the earliest vintages on record for Vintage 2016. Ripening was so quick that the whole vineyard was picked in 10 days from 23 February to 4th March. This led to high sugar levels in some varieties but our most important variety, Chardonnay ripened well with excellent flavour and balance.

VINEYARD

The Orange region is favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the region are dominated by the extinct volcano Mt Canobolas. 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

Individual blocks were harvested separately and were pressed on arrival to the winery. The resulting juice was cold settled and racked off solids before being inoculated for ferment. Once inoculated the juice was put to French oak puncheons to finish ferment. Left on yeast lees for 6 months, the resulting wines were then blended and prepared for bottling.

TECHNICAL INFORMATION;

BLEND:	Chardonnay (100%)
BOTTLING DATE:	04/2017
PH:	3.32
TA:	5.9 g/l
ALC/VOL:	13.8%
STANDARD DRINKS:	8.2

AWARDS



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