



PEPPER TREE

VARIETAL RANGE 2016 PINOT GRIS

The 2016 Pinot Gris shows ripe pear and green apple aromas melded with florals and spice notes. A fruit driven palate with a hint of spice, well balanced with great mouth feel and crisp finish.

Winemaker Gwyn Olsen

VINTAGE

A warm dry season in Wrattontully led to very early ripening and the whole 2016 harvest was in 3 weeks before that of 2014. Yields were the highest since 2004 but the warm weather ensured full ripeness of all varieties. All red varieties produced full bodied deep coloured wines with generally good balance. Exceptional parcels of Cabernet and Shiraz were produced on small rocky shallow soil blocks (21A and 20A) which were kept aside for our top Single Vineyard wines. Our 8R Merlot block also produced an excellent crop of low yielding fruit which has given the wine power and structure. Tempranillo yields were the best for years and produced very promising wine.

VINEYARD

Wrattontully adjoins the Coonawarra area in the southern part of 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 Coonawarra Terra Rossa 'high' of less than 5m. The extra elevation on the Wrattontully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wrattontully (South Australia) 100%

WINEMAKING

Picked at optimal flavour balance, the grapes were then chilled and pressed. The juice was cold settled and racked clear before inoculating with an aromatic yeast strain. Fermented cool to capture the floral aromatics, the final wine was then lees stirred for one month to enhance texture. Once complete the wine was prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Pinot Gris (100%)
BOTTLING DATE:	05/2016
PH:	3.01
TA:	5.8 g/l
ALC/VOL:	12.5%
STANDARD DRINKS:	7.4



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