



PEPPER TREE

VARIETAL RANGE 2017 SEMILLON SAUVIGNON BLANC

An expressive blend combining perfectly the passionfruit and gooseberry fruit notes of Orange Sauvignon Blanc with the crisp lemonade and lime cordial of Hunter Valley Semillon. The palate is vibrant and lively with subtle nettle, guava and lemon flavour, well balanced acidity with a crisp, dry finish.

Head Winemaker, Gwyn Olsen

VINTAGE

HUNTER VALLEY - Budburst occurred well into September following a cold wet August. Good early season growing conditions led to a good flowering and light to moderate crops. As the season progressed the weather turned hot throughout January and early February 2017, with 13 days over 40 degrees. Our vineyard manager did an amazing job to maintain canopies and ripen all varieties with very little heat stress. White varieties maintained good acidity against the odds and good to very good wines were produced.

ORANGE - Budburst was late after a cold and very wet winter. The high soil moisture levels provided a great start to the growing season. Warm dry weather in January and February 2017 was accompanied by late veraison in all varieties. Chardonnay and Sauvignon Blanc were picked in perfect condition in the second week of March with no rain interference. Overall quality was very good.

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.

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

Hunter Valley (New South Wales) 55%,
Orange (New South Wales) 45%.

WINEMAKING

The individual parcels were machine harvested in the cool of the night and then crushed and pressed on arrival into the winery. Once settled, the clear juices were racked off and inoculated with aromatic yeast strains. Once finished ferment, the resulting wines were blended together and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Semillon (55%) Sauvignon Blanc (45%)
BOTTLING DATE:	08/2017
PH:	3.16
TA:	6.6 g/l
ALC/VOL:	12.8%
STANDARD DRINKS:	7.6



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