

# PEPPERTREE

## VARIETAL RANGE 2023 Cool Climates Chardonnay

Blended from our estate vineyards in Wrattonbully and Orange, this wine displays lifted aromas of peach and white flowers. A generous, complex palate packed with stone fruits and brown spice notes balanced with a crunchy, refined acid line providing a long refined finish.

#### VINTAGE

growing season was relatively warm with little rainfall, which was a welcome transition from a wet Spring marked by cooler temperatures. These ridges and dunes which run roughly north-south conditions allowed for good bunch-set, healthy vine canopies and favourable crop development. As vintage progressed conditions began to cool again, slowing down the ripening process and allowing for gradual, consistent flavour development. While the cooler temperatures demanded patience, the resulting fruit showed the south with Terra Rossa 'high' of less than 5m. great balance and complexity of flavour.

ORANGE: The 2023 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 high altitude cool climate. Situated excessive heat. Grape maturation did slow down approximately 270 km west of Sydney the as the season progressed and conditions cooled, and a late storm event did not affect yields and by the extinct volcano Mt Canobolas. Soils in the our estate vineyard managed to escape rather unscathed. Our fruit was able to reach optimal ripeness while maintaining structured acidity.

#### VINEYARD

WRATTONBULLY: The early part of the 2023 WRATTONBULLY: located in the Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach 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 neighbouring regions to The extra elevation on the Wrattonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

> ORANGE: The Orange region is favoured for its topography and soils of the region are dominated 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

Wrattonbully (South Australia) 99% Orange (New South Wales) 1%

#### 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 8 months, the resulting wines were then blended and prepared for bottling.

TECHNICAL INFORMATION:	
BLEND:	Chardonnay (100%)
BOTTLING DATE:	11/2023
РН:	3.36
TA:	6.7 g/l
ALC/VOL:	13.0%
STANDARD DRINKS:	7.7

## PEPPER TREE WINES PTY LTD

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