

PEPPERTREE

LIMITED RELEASE

2023 Orange Sauvignon Blanc

Displaying vibrant aromas of passionfruit and gooseberry with lifted citrus on the nose. A lively and expressive cool climate Sauvignon Blanc showing great varietal character combined with a fine balance, providing a crisp clean finish.

VINTAGE

The 2023 Orange harvest was preceded by a The Orange region is favoured for its high reasonably cool winter with consistent rainfall. altitude cool climate. Situated approximately Following budburst and leading into summer, the 270 km west of Sydney the topography and soils growing conditions were largely favourable steady diurnal warmth with very few days of volcano Mt Canobolas. Soils in the central part excessive heat. Grape maturation did slow down of the region are derived from the basaltic lavas as the season progressed and conditions cooled, of the old volcano, and primarily consist of deep and a late storm event did not affect yields and red to brown free draining clay loams. 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

of the region are dominated by the extinct

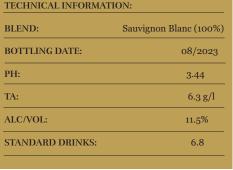
APPELLATION / GI

Orange (New South Wales) 100%,

WINEMAKING

Machine harvested in the cool of the night the fruit was then crushed and pressed. Once the clear juice had settled, it was racked and inoculated with an aromatic yeast strain and fermented cool. Once ferment was finished the wine remained briefly on lees before being prepared for bottling.

TECHNICAL INFORMATION:	
BLEND:	Sauvignon Blanc (100%)
BOTTLING DATE:	08/2023
PH:	3.44
TA:	6.3 g/l
ALC/VOL:	11.5%
STANDARD DRINKS:	6.8



PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320 P. +61 2 49909 7100 | F. +61 2 4998 7746 E. ptwinery@peppertreewines.com.au www.peppertreewines.com.au

