

PEPPERTREE

LIMITED RELEASE

2024 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.

Winemaker, Nick Kruger

VINTAGE

A very minor frost event during the early phase of fruit-set acted as an early thinning of the crops. Fortunately this was not detrimental to the quality of fruit as it matured, and in fact allowed the vines to direct their nutrients to a smaller overall bunch count. Quickly followed by warmer Summer conditions, the resulting fruit showed finesse and focus, with complex flavours. Cooler overnight temperatures at our high-altitude sight allowed the grapes to retain a brilliantly balanced natural acidity as they matured, with Pinot Noir and Riesling showing lifted varietal character and distinction. Some heavy rain events in the latter stages of harvest demanded quick decision making to avoid any dilution. A very condensed finish to the Orange harvest.

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.

VINEYARD

A very minor frost event during the early phase of fruit-set acted as an early thinning of the crops. Fortunately this was not detrimental to the quality of fruit as it matured, and in fact allowed the vines to direct their nutrients to a smaller overall bunch count. Quickly followed by warmer Summer 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 focus, with complex flavours. Cooler overnight

TECHNICAL INFORMATION:	
BLEND:	Sauvignon Blanc (100%)
BOTTLING DATE:	05/2024
PH:	3.11
TA:	6.4 g/l
ALC/VOL:	11.0%
STANDARD DRINKS:	6.5

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