



PEPPER TREE

‘STONE MOUNTAIN’

SINGLE VINEYARD

2024 Orange Riesling

Our Orange vineyard is situated on the volcanics slopes of Mt Canobolas in the Orange region. Grown at an altitude of 800 metres, our Riesling is a dry aromatic style with a perfumed nose of orange blossom and ginger spice that leads into a palate framed with citrus zest and a long refined finish. Enjoy in its fragrance now or cellar for further complexity.

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 site allowed the grapes to retain a brilliantly balanced natural acidity as they matured, with Pinot Noir and Riesling showing lifted varietal character and distinction.

APPELLATION / GI

Orange (New South Wales) 100%

WINEMAKING

Hand-picked in the cool of the night, only the highest quality fruit was selected for our Stone Mountain Riesling. Immediately after picking and sorting, the fruit was gently pressed off as whole bunches, with the juice then cold-settled for 24 hours. Once settled, the juice was inoculated with a cultured yeast strain specially selected to help produce a Riesling with bright and vibrant aromatics. After a slow, cool fermentation, the wine was then gently fined and bottled.

VINEYARD

The Orange region of New South Wales is one of Australia's newest premium regions being favoured for its high altitude cool climate. Situated approximately 270 km west of Sydney the topography and soils of the Orange region are dominated by the extinct volcano Mt Canobolas. The present day peak of the mountain is at 1400m and vineyards in the region are planted at elevations as high as 1100m with the lowest elevations in the region being 600m.

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.

TECHNICAL INFORMATION:

BLEND:	Riesling (100%)
BOTTLING DATE:	06/2024
BOTTLE NUMBER RANGE:	1 - 2900
PH:	3.23
TA:	6.7 g/l
ALC/VOL:	12.0%
STANDARD DRINKS:	7.1

PEPPER TREE WINES PTY LTD

86 Halls Road Pokolbin NSW 2320

P. +61 2 4909 7100

E. ptwinery@peppertreewines.com.au

www.peppertreewines.com.au



HALLIDAY WINE COMPANION

Shanteh Wale, Published 20 March 2025

The estate-owned vineyard sits at 810m above sea level. Elderflower, lime cordial and pea tendrils show that this wine is chasing the purity and definition of its cool site. Granny Smith apple skin and kiwi, too. There is a wire mesh of skin phenolics intermixed with briny oyster water and coconut juice. Distinct aromas and flavours of a perfectly ripe custard apple. It's a powerhouse of a wine, but equally moreish and understated. It has an immovable quality, like striking your shovel against a lump of quartz; bone dry and unwavering. It's a wine, you'll discover, that has more and more complexity the longer you spend with it. Truly impressive.

THE REAL REVIEW - 95 POINTS

Stuart Knox, Published 13 September

Bright lemon and lime tones in the glass. Papaya, agave and oyster shell aromas. Palate has a medium weight to it, filling the senses with tropical fruit nuances, hints of lime zest and chalky minerality. Wonderfully textural and gliding acidity works to guide it. The flavours linger for an age, finishing eventually with a hint of drying grip to balance it.