



NEPENTHE



The Pinnacle range are Nepenthe's top of the range wines, made only in limited quantities. Distinctive wines of complexity, subtlety, balance and length.

Pinnacle Range

## 2010 Petraea Sauvignon Blanc Adelaide Hills

### Variety

Our Sauvignon Blanc 'Petraea' is named for the species of oak used in French wine barrels. For over a decade Nepenthe has been a leader in Sauvignon Blanc in Australia. We continuously look to innovate and improve our wines and the Petraea represents the next step in Sauvignon Blanc for us. The wine is matured in large format French oak creating a style that is rich, powerful and textured. Petraea is a wine for food, a wine for special occasions, its Sauvignon Blanc with a difference.

### Vintage

Vintage 2010 will be remembered favourably for producing conditions ideal for grape ripening and harvest. Budburst was again early in 2009 with the vines waking up as early as August. Rainfall tracked above average for both winter and spring for the first time in years, giving all vines a much needed soaking and resulting in excellent canopy growth. The ripening period was then very dry, with mild temperatures and importantly cool nights. These ideal conditions allowed us to harvest the fruit at optimal ripeness and allowed for the development of powerful varietal flavours across all varieties.

**Murray Leake** - *Viticulturist*

### Winemaking

Fruit is harvested from our two top Sauvignon Blanc vineyards in the coolest hours of night. It is then rapidly transferred to the winery where it's crushed, chilled if required, pressed and allowed to settle for 4 - 6 days. After inoculation with selected dried yeasts the juice is moved to a 2500L oak cask for ferment. The wine is left on lees with regular stirring, when the desired texture is achieved sulphur is added and the wine is stored in the cask for 5 months.

**Andre Bondar** - *Winemaker*

### The Wine

**Region:** Adelaide Hills

**Variety:** Sauvignon Blanc

**Colour:** Pale straw

**Bouquet:** A subtle, complex bouquet of passionfruit and gooseberry with herbal notes of cucumber and freshly cut grass.

**Palate:** The palate of the Petraea is characterised by texture, complexity and length. Tropical flavours mix with fresh, grassy characters, while the impact of the oak is seen in the flavour of lemon curd and the creamy texture.

**Alcohol:** 12.5%

**Cellaring:** 3-5 years

**Serving suggestion:** Enjoy the Petraea with oily fish such as Salmon or Tuna, rich chicken dishes and Sushi. It will also match well to lighter cheeses such as fresh mozzarella, haloumi and fetta.

If you would like to know more visit [www.nepenthe.com.au](http://www.nepenthe.com.au)

Enjoy  
Responsibly

