



NEPENTHE



Approachable, fruit driven wines that are blended for enjoying today – preferably with friends or at a discreet meeting – a Tryst!

Tryst Range



2009 Tryst White Sauvignon Blanc Semillon

The Blend

The 2009 Tryst White is a fresh, approachable wine from the heart of the cool, pristine Adelaide Hills. The blend is made up predominantly of fragrant, crisp Sauvignon Blanc balanced by the fine structure, citrus flavour and elegance of Semillon. An adaptable companion for any occasion, the Tryst White will complement a range of dishes from fresh seafood to Thai or even a diverse plate of antipasto, experimentation is the key!

The Vintage

During the growing season of 2008 we experienced cooler than average weather with reasonable rainfall, resulting in a 'normal' start time for budburst. Cool but dry conditions during summer allowed good canopy growth and outstanding flavour development. A heatwave in late January did little damage in the Adelaide Hills as most varieties were still pre-veraison; the region escaped with some minor leaf burn. Vintage commenced in early March with the white varieties harvested first and was completed in mid April with Shiraz and Zinfandel the last to be picked.

Murray Leake - *Viticulturist*

Winemaking

The grapes are machine harvested in the cool hours after midnight. After harvest the fruit is rapidly transported to the winery, crushed, chilled and pressed gently in an air bag press. It is then allowed to settle before being racked off of juice lees, warmed and inoculated with selected dried wine yeast. The wine is fermented in stainless steel tanks at 12 – 18 degrees. All tanks are assessed and carefully blind tasted prior to the assemblage of the blend.

Andre Bondar - *Winemaker*

The Wine

Region: Adelaide Hills

Variety: 60% Sauvignon Blanc, 40% Semillon

Colour: Pale straw with a faint green tinge

Bouquet: A blend of aromas from both varieties with floral, tropical and herbaceous notes from the Sauvignon Blanc complemented by citrus and pineapple fruit flavours from the Semillon.

Palate: Fresh, lively and delicate with excellent poise and balance. Flavours of passionfruit, lemon sherbert and subtle grassiness are supported by lively acidity and a firm texture.

Alcohol: 13%vol

Ph: 3.1

TA: 7.0g/L

Residual Sugar: 5.0g/L

Cellaring: Enjoy young

Serving suggestion: Great with a varied selection of dishes some possible examples include; fresh seafood, Thai fish cakes, Sushi, chicken stir fry or goats cheese.

If you would like to know more visit www.nepenthe.com.au

Enjoy
Responsibly