



NEPENTHE



The Altitude Range are inviting, elegant wines crafted to reflect the beauty and unique varietal nuances of their home; the Adelaide Hills.

Altitude Range



2006 Riesling Adelaide Hills

The Variety

The Nepenthe Riesling is made with an eye to the classic Australian style; fragrant, intense, crisp and finely balanced with great length. The high, cool sites in the Adelaide Hills impart both citrus and floral notes that combine to create a delightful and unique bouquet of citrus blossom. Simple yet careful winemaking allows the wine to retain its varietal identity while reflecting the distinctive nuances of its home; the Adelaide Hills.

The Vintage

The start of the 2006 season saw abundant spring rain followed by an early start to the growing season, then settling down to a normal, warm, dry, summer. In the four week prelude to harvest the district was spoilt with warm, cloudless days. Vintage proceeded at a hectic rate, with the unusual result of seemingly all varieties ripe at the same time.

2006 will be remembered as a vintage remarkable for early flavour development and excellent acidity across all varieties.

Murray Leake - Viticulturist

Winemaking

Fruit for the Nepenthe Riesling is sourced from estate vineyards at Lenswood and Charleston, supplemented by an independent grower at Lenswood. All fruit for the Riesling is handpicked, transported to the winery, then immediately crushed and pressed. The wine is fermented and matured in stainless steel tanks of various sizes. After racking and clarification, the finished wines are carefully assessed, with only the best tanks chosen for inclusion in the final blend.

Michael Fogarty - Winemaker

The Wine

Region: 100% Adelaide Hills

Variety: 100% Riesling

Colour: Pale lemon with a slight copper hue

Bouquet: Intensely aromatic; zinging with lime, citrus blossom and delicate musk.

Palate: A crisp, fresh palate with citrus fruit complemented by fine, cleansing acidity and a long delicate finish.

Alcohol: 13.0%

Cellaring: 10 years +

Serving suggestions: The perfect aperitif – fantastic with small green olives, grilled seafood of all types or warm chevre cheese with olive oil on freshly toasted slices of baguette.

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