



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



2007 The Rogue Shiraz, Cabernet Sauvignon, Merlot Adelaide Hills

The Blend

Our Rogue is a charming and approachable blend conceived to express the diversity and depth of the Adelaide Hills. It is a supple, vibrant wine that combines the spice and ripe fruit of Shiraz with the firm structure of Cabernet Sauvignon and the plush mid-palate of Merlot. It's a wine style that is food friendly with the elegance, structure and savoury finish of The Rogue making it an excellent accompaniment to many meals.

Vintage

The first months of the growing season were warm and much drier than average. The summer months provided some much needed rain however the warmer weather continued, accelerating the ripening process. The dry conditions and above average temperatures resulted in a very early start to harvest. The grapes were picked in excellent condition with fantastic, ripe, fruit characters.

Murray Leake - *Viticulturist*

Winemaking

Fruit for The Rogue is sourced from a diverse selection of vineyards, located in the warmer sections of the Adelaide Hills. Estate fruit is used from our Hahndorf and Lenswood vineyards. The grapes are rapidly transferred to the winery, destemmed without crushing and pumped to the fermenters. Total time on skins is 8 – 12 days. The wine is then racked to French oak barriques, a mixture of brand new and older barrels (2 to 4 years old). The wine is left in barrel until the following summer, a total time of 18 months. Intensive barrel tasting precedes final selection, with only the best used for inclusion in The Rogue.

Andre Bondar - *Winemaker*

The Wine

Region: Adelaide Hills

Variety: Shiraz 60%; Cabernet Sauvignon 35%, Merlot 5%

Colour: Deep, rich garnet

Bouquet: Dark and rich with fruit characters of blackcurrant and plum mingling with notes of cloves and savoury characters.

Palate: Ripe and full bodied with a mixture of rich plum fruit and spice from the Shiraz, firm structure and elegance from the Cabernet and the dollop of Merlot adding plush mid-palate depth.

Alcohol: 14.5%vol

Ph: 3.4

TA: 6.5g/L

VA: 0.46g/L

Cellaring: 2 - 5 years

Serving suggestion: A great match with red meat, try with a traditional roast beef and all the trimmings or steak and red wine glaze. Also matches well with cheeses such as Gouda or Edam.

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

Enjoy
Responsibly