



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

2010 Altitude Chardonnay Adelaide Hills

Variety

Adelaide Hills Chardonnay has a reputation of excellence based on a regional style that is crisp and vibrant. The Nepenthe Altitude Chardonnay is a great example, with minimalist winemaking techniques allowing the varietal and regional qualities to reflect in the wine. The fruit is sourced from two vineyards, situated at Lenswood and Echunga with each contributing unique nuances to the flavour profile of the wine.

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

The grapes for the Altitude Chardonnay are machine harvested during the cool, early morning hours. The fruit is then rapidly transported to the winery and immediately crushed, chilled and pressed. It is then allowed to settle before being racked off of juice less, warmed and inoculated with selected dried wine yeast. Fermentation occurs in stainless steel tanks of various sizes at 12-18 degrees. A small proportion of the wine (10%) is fermented in oak barrels to add complexity and texture to the wine. The finished parcels are carefully assessed, with only tanks showing the region's signature quality chosen for selection in the blend.

Andre Bondar - *Winemaker*

The Wine

Region: Adelaide Hills

Variety: Chardonnay

Colour: Delicate pale yellow

Bouquet: Powerful aromatics of grapefruit and peach blossom are complemented by subtle notes of lemon curd.

Palate: A fresh, vibrant wine with pure fruit flavours of citrus and nectarine enhanced by crisp natural acidity and a long, dry finish.

Alcohol: 13%vol **Ph:** 3.3 **TA:** 6.7g/L **VA:** 0.22g/L

Cellaring: Given time in bottle it will develop complexity and the palate will become fuller and richer, if cellared correctly it will be drinking well for up to 5 years

Serving suggestion: A perfect wine for fish such as mackerel, sword fish, salmon and tuna. Also a great match with chicken both grilled and in salads, vegetable stir fries and egg dishes such as frittata.



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

Enjoy
Responsibly