



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



2005 The Rogue Cabernet Sauvignon, Shiraz, Merlot Adelaide Hills

The Blend

The emphasis in making The Rogue is on approachability, while maintaining the regional signature of an elegant, savoury structure. A supple, vibrant blend that combines the firm structure of Cabernet Sauvignon with the spice and fragrance of Shiraz and ripe, plum fruit from the Merlot. The elegance and tannin backbone of The Rogue make it an excellent accompaniment to many meals, rather than a meal in itself!

Vintage

The 2005 season was extraordinary: cool yet early and exceptionally dry. The whole season kicked off prematurely, due to a warm September, and while the rest of the season was mild, that spring warmth led to an early onset to vintage. Picking was finished long before the winter rains became a factor to consider, a blessing to both the viticulturists and winemakers. The defining feature of the vintage was the exceptional acid levels achieved.

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. 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 of 2 to 4 years old and spends a total time in barrel of 15 to 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: Cabernet sauvignon 56%; Shiraz 34%; Merlot 10%

Colour: Deep red with purple hues

Bouquet: Powerful dark berry and plum fruit characters are well complemented by delicate mint and more savoury black-olive and pepper nuances.

Palate: The palate of The Rogue reflects the strengths of each of the varieties used in this blend. Shiraz and Merlot give rich and powerful fruit characters reminiscent of plum and dark berries. The ripe fruit is supported by subtle Shiraz spice, herb and mint notes from the Cabernet, and well integrated French oak. Fine grain tannins frame the palate, and linger leaving a dry, balanced finish; perfect for food!

Alcohol: 14%vol

Ph: 3.4

TA: 6.55g/L

Residual Sugar: 3.4g/L

Cellaring: 2 - 5 years

Serving suggestion: Rare herb-encrusted lamb, traditional beef stew or barbequed venison.

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

Enjoy
Responsibly