



NEPENTHE



The Pinnacle range are Nepenthe's top of the range wines, made only in limited quantities. Distinctive wines of complexity, subtlety, balance and length.

Pinnacle Range



## 2006 The Sirens Zinfandel Adelaide Hills

### The Name

As with Nepenthe, The Sirens come from Homer's The Odyssey and refer to the beautiful maidens who tempted sailors with their seductive songs. We have captured the spirit of The Sirens in our Zinfandel, an alluring wine of opulence, exotic spice and velvety texture. We have been making Zinfandel since 1997 and while it is one of the more unusual grape styles in the Adelaide Hills we have been consistently delighted with the rich, full-bodied style we have been able to produce in our cool climate home.

### Vintage

The start of the season saw abundant spring rain followed by an early start to the growing season, then settling down to a normal, dry, summer. In the four week prelude to vintage we enjoyed warm, cloudless days and cool nights. Vintage started in the second week of March and proceeded at a hectic rate. 2006 will be remembered as being remarkable for early flavour development and excellent acidity across all varieties.

**Murray Leake** - *Viticulturist*

### Winemaking

The grapes for the Nepenthe Zinfandel are sourced from estate vineyards at Lenswood and Charleston. Due to the thin skins of the variety it is exclusively hand picked. During fermentation the grapes spend 7 - 10 days on skins before they are pressed after reaching dryness. The wine is transferred into 1 - 4 year old French oak barrels for malo-lactic fermentation and maturation for 18 months. Each barrel is then blind tasted, classified and racked to tank for assemblage into the blend.

**Andre Bondar** - *Winemaker*

### The Wine

**Region:** Adelaide Hills

**Variety:** Zinfandel

**Colour:** Deep purple red

**Bouquet:** Dark and exotic, showing aromas of fruitcake, ripe plums, black currant and the sweet spices of cinnamon, clove and cardamom the variety is known for.

**Palate:** A rich, full bodied and velvety wine with vibrant raspberry and cherry fruit, plenty of spice and a soft, lingering finish.

**Alcohol:** 14.5%vol

**Ph:** 3.6

**TA:** 6.6g/L

**Residual Sugar:** 3.6g/L

**Cellaring:** 3 - 5 years

**Serving suggestion:** Moroccan dishes, mature gruyere cheese and rich desserts such as dark chocolate cake or sticky date pudding.

If you would like to know more visit [www.nepenthe.com.au](http://www.nepenthe.com.au)

Enjoy  
Responsibly