



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



2009 Ithaca Chardonnay Adelaide Hills

The Name

Featured in Homer's *The Odyssey*, Ithaca is King Odysseus' beloved homeland. His Ithaca provided a beacon to guide him home during his ten year return from the Trojan Wars. The Adelaide Hills is our Ithaca – our home and our constant source of inspiration. Our aim is to craft a wine that reflects the variety, vineyard and vintage, confirming the affinity of Chardonnay with the cool climate of the Hills.

The Vintage

During the growing season of 2008 we experienced cooler than average weather with reasonable rainfall, resulting in a 'normal' start time for budburst. Cool but dry conditions during summer allowed good canopy growth and outstanding flavour development. A heatwave in late January did little damage in the Adelaide Hills as most varieties were still pre-veraison; the region escaped with some minor leaf burn. Vintage commenced in early March with the white varieties harvested first and was completed in mid April.

Murray Leake - *Viticulturist*

Winemaking

Fruit for the Ithaca Chardonnay comes from our estate vineyard at Lenswood and a vineyard near Echunga. Grapes were hand-harvested on the 13th and 14th of March and then rapidly transferred to the winery. The wine is fermented in French Oak barriques – 30% new and 70% one to two year old. The wine is aged for 9 months on yeast lees with regular stirring; a refrigerated cool-room is used to maintain appropriate fermentation temperatures. Every barrel is then tasted and clarified, with only the best chosen for inclusion in the Ithaca.

Andre Bondar - *Winemaker*

The Wine

Region: Adelaide Hills

Variety: Chardonnay

Colour: Bright straw with a touch of gold

Bouquet: Pure fruit characters of lemon and white peach mingle with background notes of nuts and spice.

Palate: An elegant palate of power, poise and complexity with flavours of melon, citrus and subtle oak characters.

Alcohol: 12.5%

Cellaring: 4 – 6 years, with age the wine will continue to soften building in body, texture and complexity.

Serving suggestion: Perfect with a traditional roast chicken or roast pork with a buttery apple sauce. Also good with chicken risotto, rich seafood dishes or a mild cheddar cheese.

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

Enjoy
Responsibly