



NEPENTHE

ELEVATION SERIES CHARDONNAY

VINTAGE 2020



VINTAGE

The 2020 growing season started off being quite warm and then developed into a typical mild day and cool night pattern in the all-important last two months of the growing season.

WINEMAKING

The grapes for our Chardonnay were picked in the cool of the night, the fruit was crushed and pressed then allowed to settle. The clear juice was racked and a small percentage of lees added back before being yeasted and sent to barrel. Once the wine had finished ferment the wine was left on lees for 10 months before being clarified and bottled.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of stone fruit and lemon curd with hints of hazelnuts.

PALATE

This fuller-styled chardonnay displays white peach flavours with nutty hints and sweet spice. A luscious lemon curd flavour then leads to a long zesty finish.

FOOD PAIRING

Perfect with white fleshed fish or salmon. Also matches perfectly to chicken dishes such as roasted French garlic chicken.

CELLARING

Enjoy in its youth, and slightly chilled.

TECHNICAL

PH: 3.18

TA: 8.0 G/L

RS: 2.0 G/L

ALC: 13.9%

VISIT US

Nepenthe Cellar Door
Jones Road, Balhannah,
South Australia
Open 10am – 5pm

GET IN TOUCH

Sales Enquiries: (02) 8345 6377
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