



NEPENTHE



ALTITUDE SERIES PINOT NOIR

VINTAGE 2021

VINTAGE

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

WINEMAKING

Sourced from multiple vineyards throughout the Adelaide Hills to maximise flavour diversity.

At the winery destemming occurred with crushing to ensure whole berries for ferment. The must was cooled to 12 degrees Celsius and cold steeped in small 8 tonne open vats and small static fermenters. After 3 days yeast was added and a cool 10 day ferment with minimal cap manipulation occurred. Once ferment finished the wine was matured in French oak for 10 months before bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of raspberries and cherries.

PALATE

The fruit forward wine has fresh berry and cherry flavours with hints of dried herb.

A beautifully textured mid-palate makes its way to a lingering fine-tannin finish.

FOOD PAIRING

Our Pinot Noir pairs perfectly with sheep's milk cheeses, pasta, roast turkey and the traditional match of duck.

CELLARING

3-5 years

TECHNICAL

PH: 3.41

TA: 6.1 G/L

RS: 2.6 G/L

ALC: 14.5%

VISIT US

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GET IN TOUCH

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