



2017 Nepenthe Gate Block Shiraz



VINTAGE

The 2017 vintage was very mild with warm days and cool night, with good winter and spring rains. The combination of these conditions allowed this vintage to develop into one of the great vintages of the past decade, giving wines intense fruit depth and beautiful natural acidity.

WINEMAKING

The fruit was picked during the cool of the morning and then crushed and destemmed. Fermentation occurred in open vats, between 18-22 degrees for approximately 7 days. Post fermentation the wine was pressed into a balance of new and old French oak hogsheads. The wine was matured in oak for between 14 months prior to bottling.

THE WINE

- Region** Adelaide Hills, South Australia
- Bouquet** Fresh blackberries and plums with hints of white pepper and oak characters
- Palate** This full bodied, rich wine has ripe dark cherry flavours with blackcurrant, blueberry and sweet spice supported by a long elegant fine tannin finish.
- Food Pairing** Enjoy with red meats such as veal, beef and kangaroo
- Cellaring** 5-10 years

TECHNICAL INFORMATION

ALC: 13.58%

PH: 3.42

RS: 2.9g/L

TA: 6.75g/L



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