



NEPENTHE



ALTITUDE SERIES CABERNET SAUVIGNON

VINTAGE 2018

VINTAGE

The 2018 vintage in the Adelaide Hills was a cool, dry season. These conditions allowed for nice fruit ripening, giving wines of intense fruit depth and beautiful natural acidity.

WINEMAKING

The grapes are handpicked, transported to the winery where they are de-stemmed. Fermented in open top wooden vats and then pressed, the wine is allowed to settle for a day before being transferred to a mixture of new and older French oak barrels. The wine is matured in barrel for approximately 10 months prior to blending and bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of cassis and bramble with hints of sweet spice.

PALATE

A medium bodied wine displaying cassis and blueberry. Great length and velvety tannins.

FOOD PAIRING

BBQ steak or roast lamb with vegetables.

CELLARING

3-5 years

TECHNICAL

PH: 3.41

TA: 6.0g/L

RS: 2.5g/L

ALC: 13.1%

VISIT US

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

GET IN TOUCH

Sales Enquiries: (02) 8345 6377
Cellar Door: (08) 8398 8899

ONLINE

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