



2016 Nepenthe Pinnacle Ithaca Chardonnay



VINTAGE

The 2016 vintage turned out to be a beautiful vintage and will most likely be remembered as one of the great years in winemaking and wine-enjoying circles alike. After a winter with much lower than average rainfall, the season started with worried growers, but timely summer rainfall in late January and February came as a welcome relief and ensured fruit quality to be exceptional.

WINEMAKING

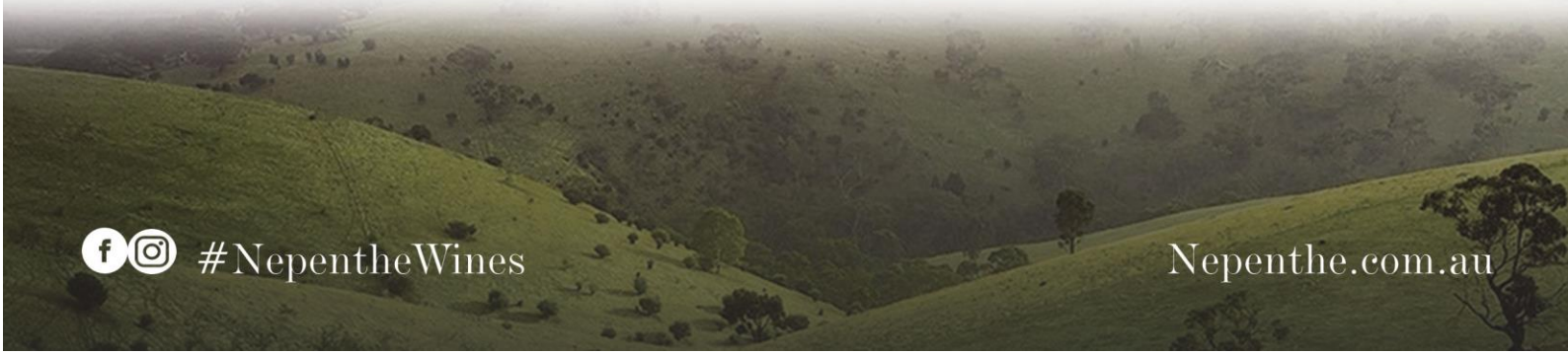
The grapes are handpicked in the early hours following sunrise and transported to the winery. It is then pressed very gently with the juice allowed to settle before transferred to French oak barrels to develop for 9 months, with regular stirring. Every barrel is then tasted and classified; only the finest are selected to bear the name Ithaca.

THE WINE

- Region** Adelaide Hills, South Australia
- Bouquet** The aromas are powerful and complex with pure fruit characters of white peach and lemon curd complemented by complex secondary aromatics of nutty oak.
- Palate** Generous palate weight. Flavours of white nectarine are followed by more secondary characters of oak and lees. Exceptional length and good natural acidity.
- Food Pairing** Perfect with a traditional roast chicken or roast pork with apple sauce. Also, good with chicken risotto and rich seafood dishes
- Cellaring** 4-6 years, with age the wine will continue to soften building in body, texture and complexity.

TECHNICAL INFORMATION

ALC: 12.5% PH: RS: g/L TA: g/L





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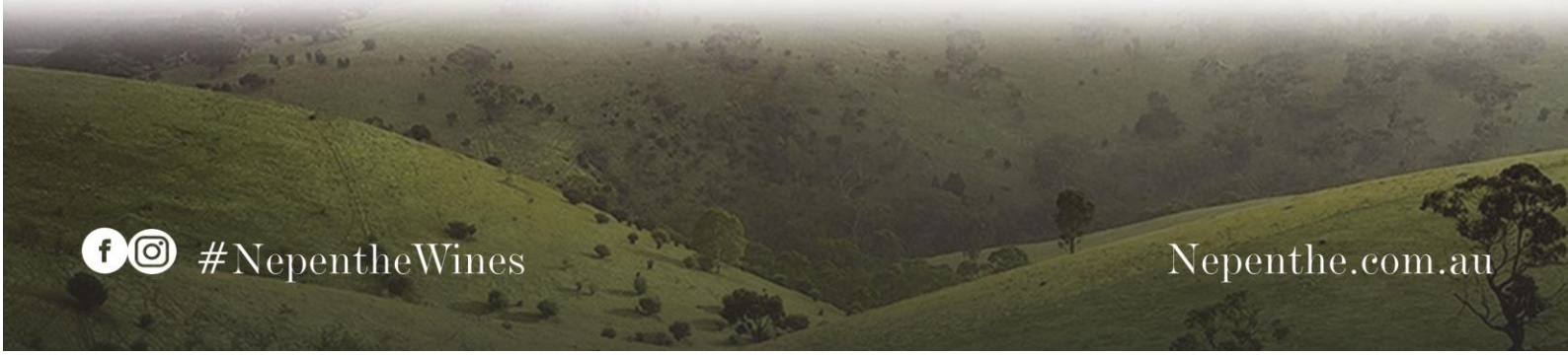
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