



2019 Nepenthe Pinnacle Grüner Veltliner



VINTAGE

The 2019 growing season was dry and mild. There were a few hot days on record but they were early enough not to harm the fruit. It was quite mild in the lead up to harvest which allowed for great fruit ripening and acid retention. Harvest commenced in late February and the fruit was picked in March and start of April.

WINEMAKING

The fruit for this wine was picked at ultimate ripeness in the cool of the night. Once crushed and pressed, the juice was cold settled before being transferred to an oak vat for fermentation. The wine was then left for 6 months on yeast lees to further develop great mouthfeel prior to bottling.

THE WINE

- Region** Adelaide Hills, South Australia
- Bouquet** Lifted notes of nectarine and pineapple.
- Palate** Elegant yet flavoursome wine displaying stone fruit and dried pineapple. The finish is long with zesty citrus acidity.
- Food Pairing** Pairs well with Asian inspired dishes, anything with a bit of spice as well as fresh seafood.
- Cellaring** Made to be enjoyed in its youth.

TECHNICAL INFORMATION

ALC: 11.3% PH: 3.15 RS: 2.46g/L TA: 7.00g/L

