



## 2020 Nepenthe Pinnacle Pinot Noir

### VINTAGE

The 2020 growing season started off being quite warm to start off 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

The fruit for this wine was sourced from our vineyards located in highest and coolest parts of the Adelaide Hills. The fruit was handpicked at optimum ripeness to ensure fruit flavour and acid balance. The fruit was then destemmed, crushed and fermented at cool temperatures in open vats. After 3 days, yeast was added followed by fermentation for a further 10 days with minimal intervention applied. The wine was then transferred to barrel to further develop. After spending approximately 10 months in French oak, individual barrels are tasted and selected. The wine is bottled in January and held in bottle for 12 months prior to release.

### THE WINE

<b>Region</b>	Adelaide Hills, South Australia
<b>Bouquet</b>	Lifted notes of dark cherries and raspberry with hints of dried herbs
<b>Palate</b>	The medium bodied palate highlights raspberry and cherries with hints of dried herbs and sweet spice. This beautifully rounded wine is long and persistent with an elegant velvety finish.
<b>Food Pairing</b>	Roast duck salad, peking duck pancakes or teriyaki salmon
<b>Cellaring</b>	5-10 years

### TECHNICAL

**INFORMATION** ALC: 14.7%PH: 3.4

RS: 2.9 g/L

TA: 6.8 g/L



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