



NEPENTHE

PROSECCO

NV

VINTAGE

The growing season was very mild and dry throughout, allowing the fruit to ripen slowly to full potential.

WINEMAKING

This zippy, fruit-driven wine is made in a Brut Spumante style (which means dry and full fizz).

Grown on our Vineyard at Charleston, where the vines are north-east facing. The fruit was picked at night before being crushed, pressed and then the juice clarified. The juice was then fermented and left on lees for three months to build mouthfeel. The base wine was then put through the Charmat system before bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of green apple with hints of white peach.

PALATE

The palate is fresh and textural with citrus and peach notes before a clean, dry finish.

FOOD PAIRING

A delightful, refreshing aperitif, also a great accompaniment to a range of appetisers, fresh light seafood dishes, salads and fresh fruit.

CELLARING

Made to be enjoyed in its youth, drink now!

TECHNICAL

PH: 3.10 TA: 6.5 G/L RS: 6.0 G/L ALC: 12.2%



VISIT US

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

GET IN TOUCH

Sales Enquiries: (02) 8345 6377
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