



2016 Nepenthe Gate Block Shiraz

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 fruit was picked during the cool of the morning and then crushed and destemmed. Fermentation occurred in open vats, between 18-22 degrees for approximately 7 days. Post fermentation the wine was pressed into a balance of new and old French oak hogsheads. The wine was matured in oak for between 14 months prior to bottling.

THE WINE

- Region** Adelaide Hills, South Australia
- Bouquet** Fresh blackberries with hints of white pepper and oak characters
- Palate** Ripe dark cherry flavours with blackcurrant, blueberry and sweet spice supported by firm tannins and a long, lingering finish.
- Food Pairing** Enjoy with red meats such as veal, beef and kangaroo
- Cellaring** 5-10 years

TECHNICAL INFORMATION

ALC: 14.5%

PH: 3.42

RS: 3.2g/L

TA: 7.29g/L



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