



NEPENTHE



# ALTITUDE SERIES

## TEMPRANILLO

VINTAGE 2018

### VINTAGE

The 2018 vintage in the Adelaide Hills was a cool, dry season. These conditions allowed for nice fruit ripening, giving wines of intense fruit depth and beautiful natural acidity.

### WINEMAKING

The grapes for this wine were sourced from our single vineyard, estate owned Charleston vineyard. The grapes are crushed, de-stemmed and fermented in open tank fermenters for 7 days followed by maturation in French and American oak for 10 months.

### THE WINE

#### REGION

Adelaide Hills, South Australia

#### BOUQUET

A complex amalgam of vibrant fruit characters of raspberry and blueberry with underlying savoury notes such as dried herbs and leather.

#### PALATE

Raspberry and blueberry fruit flavours combine with a savoury earthiness and subtle spice. The finish is complex, savoury and long.

#### FOOD PAIRING

Tempranillo is perfectly suited to Spanish tapas, barbequed meat and pizza.

#### CELLARING

5-8 years

#### TECHNICAL

PH: 3.48

TA: 6.1 g/L

RS: 2.37 g/L

ALC: 13.2%

### VISIT US

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

### GET IN TOUCH

Sales Enquiries: (02) 8345 6377  
Cellar Door: (08) 8398 8899

### ONLINE

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