



NEPENTHE

ALTITUDE SERIES CHARDONNAY

VINTAGE 2019

VINTAGE

The 2019 growing season was dry and mild. A few hot days occurred however they were early enough in the season not to harm the fruit. The days were quite mild leading up to harvest, ensuring great acid retention.

WINEMAKING

The grapes for our Chardonnay are machine harvested during the cool, early morning hours. The fruit is then rapidly transported to the winery and immediately crushed, chilled and pressed. It is then allowed to settle before being racked off of juice lees, warmed and inoculated with selected dried wine yeast. Fermentation occurs in stainless steel tanks of various sizes at 12-18 degrees. A small proportion of the wine (10%) is fermented in oak barrels to add complexity and texture to the wine. The finished parcels are carefully assessed, with only tanks showing the region's signature quality chosen for selection in the blend. The wine was then matured French oak for 6 months before bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of white peach and sweet spice.

PALATE

Stone fruit flavours dominate the palate with hints of sweet spice from French oak. This wine displays wonderful texture before citrus flavours appear steering the wine to a long finish.

FOOD PAIRING

Perfect with white fleshed fish or salmon. Also matches perfectly to chicken dishes such as roasted French garlic chicken.

CELLARING

Enjoy in its youth, and slightly chilled.

TECHNICAL

PH: 3.16

TA: 6.4 G/L

RS: 0.28 G/L

ALC: 14.2%



VISIT US

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

GET IN TOUCH

Sales Enquiries: (02) 8345
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ONLINE

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