



2017 Nepenthe Petraea Sauvignon Blanc Uncompromised Quality. Discover Nepenthe.



VINTAGE

Wines from the 2017 Adelaide Hills vintage will long be remembered for their extraordinary quality. The cold, moist spring with regular rainfall was ideal for fruit set and this cool trend continued through summer and into autumn when the grapes were picked. Below average temperatures slowed down fruit ripening during summer resulting in a delayed harvest but ensured optimum vine balance.

Jurie Germishuys – Viticulturist

WINEMAKING

The fruit for this wine was sourced from a single vineyard in the Adelaide Hills where the grapes were handpicked and transported to the winery. The fruit was destemmed and pressed as whole berries to maintain elegant fruit and acid retention. The juice was then cold settled and transferred into French oak barrels. Yeast was then added and the ferment was maintained at cool temperatures for three weeks. Once fermentation was complete, the wine was left on yeast lees for six months in barrel to further develop mouthfeel and creaminess.

James Evers - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Sauvignon Blanc

Colour: Pale straw

Bouquet: Upfront aromas of gooseberry, honey dew and grapefruit.

Palate: The aromas follow to the palate with a lovely palate weight and creaminess with lemon curd flavours and a long persistent acid finish.

Alcohol: 12.0%

Serving suggestion: Perfect with soft cheese such as goats cheese, camembert and fresh cheeses like ricotta or paneer.

ALC: 12.5% **PH:** 3.10 **RS:** 3.80g/L **TA:** 7.1g/L