



NEPENTHE

PINNACLE SERIES

Viognier

Vintage 2021



VINTAGE

The 2021 growing season was mild and dry throughout with a typical mild day and cool night pattern in the all important last two months of the growing season.

WINEMAKING

Picked in the cool of the night, the fruit is processed quickly to retain freshness. The clarified juice is the fermented cool to preserve fruit lift. The wine is left on yeast lees for 2 months to create mouthfeel before being filtered and bottled.

THE WINE

REGION

Adelaide Hills

BOUQUET

Lifted notes of citrus with hints of apricot

PALATE

A lively palate consisting of apricot fruit and pithy grapefruit with a long, fresh zesty finish.

CELLARING

Cellar for 3-5 years

TECHNICAL

PH: 3.17 TA: 6.0 G/L RS: 1.1 G/L ALC: 13%

VISIT US

Nepenthe Cellar Door Sales Enquiries (02) 8345 6377
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Open 10am -5pm

GET IN TOUCH

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