



2017 Nepenthe Pinnacle Ithaca Chardonnay

VINTAGE

The 2017 vintage was very mild with warm days and cool nights, with good winter and spring rains. The combination of these conditions allowed this vintage to develop into one of the great vintages of the past decade, giving wines of intense fruit depth and beautiful natural acidity.

WINEMAKING

The grapes are handpicked in the early hours following sunrise and transported to the winery. It is then pressed very gently with the juice allowed to settle before transferred to French oak barrels to develop for 9 months, with regular stirring. Every barrel is then tasted and classified; only the finest are selected to bear the name Ithaca.

THE WINE

Region Adelaide Hills, South Australia

Bouquet The aromas are powerful and complex with pure fruit characters of white peach and nectarine complemented by complex secondary aromatics of nutty oak.

Palate Generous palate weight. Flavours of stone fruit are followed by more secondary characters of hazelnut and sweet spice. Exceptional length and good natural acidity.

Food Pairing Perfect with a traditional roast chicken or roast pork with apple sauce. Also, good with chicken risotto and rich seafood dishes

Cellaring 4-6 years, with age the wine will continue to soften building in body, texture and complexity.

TECHNICAL INFORMATION

ALC: 12.5%

PH: 3.22

RS: 2.1g/L

TA: 7.2g/L





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