



2018 Nepenthe Pinnacle Ithaca Chardonnay



VINTAGE

The 2018 vintage was a cool and dry season. This enabled nice and even fruit ripening, giving wines of intense fruit depth and beautiful natural acidity.

WINEMAKING

The grapes are handpicked in the cool of the night to protect the delicate fruit before transporting to the winery. It is then pressed very gently with the juice allowed to settle before transferred to French oak barrels (50% new and 50% old French oak to allow for different flavours and characteristics to come through in the wine) for 10 months so the wine can develop. 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 and hazelnuts at the forefront, followed by grapefruit and lemon curd. 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: 13.8% PH: 3.10 RS: 2.2g/L TA: 7.3g/L

