



NEPENTHE



# ALTITUDE SERIES

## SHIRAZ

VINTAGE 2018

### VINTAGE

The 2018 vintage in the Adelaide Hills was a cool, dry season. These conditions allowed for nice fruit ripening, giving wines of intense fruit depth and beautiful natural acidity.

### WINEMAKING

The grapes are picked in the cool of the night and transported to the winery where they are de-stemmed and crushed. Fermented in open top vats and then pressed, the wine is allowed to settle for a day before being transferred to a mixture of new and old French oak barrels. The wine is then matured in barrel for approximately 16 months prior to bottling.

### THE WINE

#### REGION

Adelaide Hills, South Australia

#### BOUQUET

Lifted notes of blackberries and red current with hints of white pepper.

#### PALATE

This medium bodied yet elegant wine displays red fruit flavours with hints of blackberries and pepper spice. Velvety tannins give this wine a long persistent finish.

#### FOOD PAIRING

Enjoy with lighter red meat dishes such as beef stir fry, veal or a traditional BBQ.

#### CELLARING

Drink now

#### TECHNICAL

PH: 3.43    TA: 6.8 G/L    RS: 0.38 G/L    ALC: 14.5%

### VISIT US

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

### GET IN TOUCH

Sales Enquiries: (02) 8345 6377  
Cellar Door: (08) 8398 8899

### ONLINE

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