



# PRESTIGE CUVÉE

# CHARDONNAY PINOT NOIR

NV

# VINTAGE

A blend of the best parcels of cool climate premium Pinot Noir and Chardonnay parcels from our estate grown vineyards. The high altitude and cool climate of our home in the Adelaide Hills ensures fantastic flavour retention underpinned by fine acid making it a perfect environment to grown berries suitable for sparkling wine production.

# WINEMAKING

Fruit comes from our Balhannah vineyard in the Adelaide Hills. The Chardonnay (80%) and Pinot Noir (20%) for the sparkling base is harvested mid-February during the cool of the night. The two varieties are crushed, pressed and fermented separately and only blend just prior to secondary ferment. All sparkling bases are allowed to go through some degree of malolactic fermentation.

# THE WINE

# REGION

Adelaide Hills, South Australia

# ROHONET

Passionfruit and gooseberry aromas dominate with hints of fresh cut grass and green apple

# PALATE

A fresh, fruit driven palate with a fine persistent bead. Layers of cream and softness, derived from the bottle fermentation are complemented by the crisp, clean finish.

# FOOD PAIRING

A delightful, refreshing aperitif, also a great accompaniment to a range of appetisers, fresh light seafood dishes, salads and fresh fruit.

# CELLARING

Made to be enjoyed in its youth, drink now!

# TECHNICAL

PH: 3.08TA: 7.7 G/L

RS: 3.12 G/L

ALC: 12.5%

# VISIT US

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

# GET IN TOUCH

Sales Enquiries: (O2) 8345 6377 Cellar Door: (O8) 8398 8899

# ONLINE

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# SOCIAL

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