



NEPENTHE

PINNACLE SERIES

Viognier

Vintage 2020



VINTAGE

The 2020 growing season started off being quite warm to start off with and then developed into 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 then 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 apricot fruit with hints of citrus

PALATE

The medium bodied wine has lovely apricot and grapefruit flavours with hints of spice before a lingering zesty finish

CELLARING

Cellar for 3-5 years

TECHNICAL

PH: 3.49 TA: 6.0 G/L RS: 1.1 G/L ALC: 13.8%

VISIT US

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

GET IN TOUCH

Sales Enquiries (02) 8345 6377
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ONLINE

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