



NEPENTHE

2015 Nepenthe Chardonnay

Unique in character, classically Nepenthe.

VARIETY

Adelaide Hills Chardonnay has a reputation of excellence based on a regional style that is crisp and vibrant. The Nepenthe Chardonnay is a great example, with minimalist winemaking techniques allowing the varietal and regional qualities to reflect in the wine. The fruit is sourced from two vineyards, situated at Lenswood and Echunga with each contributing unique nuances to the flavour profile of the wine.

VINTAGE

Rain over winter was above average resulting in full soil profiles, ideal for the start of the growing season. Unseasonably dry and warmer than average temperatures during spring gave an early start to the growing season, and the warm conditions promoted strong even growth. Dry conditions meant that supplementary irrigation was required earlier than in a “normal” growing season. While warmer than average conditions continued throughout the early part of the growing season there were no periods of extreme heat, consequently vine canopies continued to develop well and conditions for flowering were perfect, resulting in well formed, even bunch development.

Following veraison in mid-January conditions changed from what is normally one of our hottest periods, to one where the temperatures were below average, and much needed rainfall was above average. Mild days and cold nights allowed the fruit to ripen more slowly.

Murray Leake – Viticulturist

WINEMAKING

The grapes for our Chardonnay are machine harvested during the cool, early morning hours. The fruit is then rapidly transported to the winery and immediately crushed, chilled and pressed. It is then allowed to settle before being racked off of juice lees, warmed and inoculated with selected dried wine yeast. Fermentation occurs in stainless steel tanks of various sizes at 12-18 degrees. A small proportion of the wine (10%) is fermented in oak barrels to add complexity and texture to the wine. The finished parcels are carefully assessed, with only tanks showing the region’s signature quality chosen for selection in the blend.

Alex Trescowthick - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Chardonnay

Colour: Pale Yellow

Bouquet: Classic varietal aromas of nectarine and peach complemented by subtle citrus notes.

Palate: A fresh and elegant wine with pure fruit flavours of nectarine enhanced by crisp citrus acidity and a long, dry finish.

Alcohol: 14%

Cellaring: Drink now!

Serving suggestion: Perfect with white fleshed fish or salmon. Also matches perfectly to chicken dishes such as roasted French garlic chicken.

