



NEPENTHE

2013 Nepenthe Shiraz

Unique in character, classically Nepenthe.

VARIETY

Cool climate Shiraz has been rapidly growing in reputation and popularity in the past few years. At Nepenthe we saw the potential for Shiraz in the Adelaide Hills when vines were planted at our Hahndorf vineyard in 1999. It's an ideal site for Shiraz with high altitude, low vigour soils and northerly aspect. Our aim with this wine is to produce an elegant style with pure, berry fruit, spice and medium weight with great balance, structure and approachability.

VINTAGE

Vintage 2013 experienced below average rainfall throughout the growing period providing a very dry vintage and greatly reduced disease pressure resulting in very clean fruit at harvest. Temperatures were slightly warmer than average during the flowering period resulting in excellent bunch development and even berry size. Crop levels were slightly above average on the whites and average on all reds resulting in very balanced canopies. Conditions during the ripening period were ideal with mild day time temperatures and cold nights, all conducive to excellent flavour development and the retention of natural acidity in the fruit. Harvest commenced in early February with fruit ripening being slower than the previous vintage allowing more time to coordinate harvest and allowed us to harvest all varieties at their optimum maturity and flavour profile. The combination of moderate crop levels and mild conditions during the ripening period has resulted in some of the best quality fruit for a number of years.

Murray Leake – Viticulturist

WINEMAKING

All our Shiraz grapes are handpicked then rapidly transported to the winery where they are destemmed without crushing. The 'must' is gently mixed and yeast added within 12 hours of crushing. Wooden boards are placed on top of the skins; the boards keep the cap under the fermenting juice throughout the ferment, giving a very soft and slow extraction. Total time on skins is approx. 10 days. After pressing the wine is racked to oak barrels. Oak is primarily French with 30% new barrels; however we also use a small number of American oak hogsheads. Following Malolactic fermentation then wine is left to mature in barrel for 16 months. Intensive barrel tasting precedes final selection for inclusion in the Altitude Shiraz.

Alex Trescowthick - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Shiraz

Colour: Bright crimson with a hint of purple

Bouquet: Vibrant fruit aromas of raspberry blackberry and plum supported by notes of violet, spice and vanilla

Palate: A traditional cool climate style with a mid-weight, elegant palate showing raspberry and blackcurrant fruit flavours with subtle sweet vanilla oak notes, velvety tannins and a long, structured finish

Alcohol: 14%

Cellaring: Drink now

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



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