



## 2016 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

The 2016 vintage turned out to be a beautiful vintage and will most likely be remembered as one of the great years in winemaking and wine-enjoying circles alike. After a winter with much lower than average rainfall, the season started with worried growers, but timely summer rainfall in late January and February came as a welcome relief and ensured fruit quality to be exceptional.

In the early growing season higher than normal temperatures were experienced that, with the drier than normal conditions, were just perfect for flowering and all other viticultural activities. These conditions created a seamless flow of activities in the vineyard and enough time to ensure all practices were executed to perfection. The period of consistently cool and moderate conditions ensured the optimum vine balance and production of excellent colour, flavours and aromas in grapes.

Harvest commenced in February, which is early for the Adelaide Hills. The vintage progressed quickly due to ideal ripening conditions and was over in the wink of an eye, and by the end of March all grapes had been picked. This early vintage will ensure a good, long rest for the vines to prepare for our next season.

**Jurie Germishuys – 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.

**James Evers - 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:** 13.0%

**Cellaring:** Drink now!

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

