



NEPENTHE

2016 Nepenthe Pinot Gris

Unique in character, classically Nepenthe.

VARIETY

Pinot Gris is perfectly suited to the Adelaide Hills, where the altitude of the vineyards moderates the climate, giving us cool conditions during the growing and ripening season. This maximises fruit character and ensures the retention of natural acidity in the grapes. At Nepenthe, we have made Pinot Gris since 1998. Through-out this period we have stayed true to our aim of highlighting the variety's intriguing varietal character, yet reflecting the influence of each individual vintage

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 in order to be ready for our next season.

Jurie Germishuys – Viticulturist

WINEMAKING

The Pinot Gris is hand picked. The grapes are then de-stemmed and pressed in an oxidative method to avoid colour pickup through SO₂ binding. The unsulfured juice is chilled to 2 degrees and allowed to settle for 2 -3 days prior to racking off solids. 50% of the juice is then fermented through first and second fill French oak hogsheads to build structure and creaminess on the palate with the balance fermented in a stainless steel tank to retain freshness.

James Evers - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Pinot Gris

Colour: Pale straw

Bouquet: Fruit aromas of pear and white peach fruit complemented by white flower floral notes

Palate: Stone fruit characters extend on to the palate which is complex, creamy and well balanced by a crisp, clean finish.

Alcohol: 13%

Cellaring: Drink now!

Serving suggestion: Light chicken dishes such as Chicken Caesar Salad, seafood such as swordfish, salmon and scallops and a great match with a simple plate of antipasto.



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