



2015 Nepenthe Pinot Noir

Unique in character, classically Nepenthe.

VARIETY

Pinot Noir is known to be a fickle and difficult grape, in both growing and winemaking. However the variety is well-suited to the cool slopes and ancient soils of the Adelaide Hills. Our Classic Pinot Noir is crafted to be supple and approachable in its youth, but with real varietal character and serious structure.

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

Altitude Pinot Noir fruit is sourced from high altitude sites in the Adelaide Hills, mainly from estate vineyards at Charleston, Balhannah and Lenswood. Grapes are handpick in the morning and taken to the winery where they are either tipped into fermenters as whole bunches or de-stemmed. Fruit is left to cold soak for 2 -3 days, with total time on skins during fermentation between 10 – 20 days. After pressing, a majority of the wine is raked to French oak barrels of various ages; new to five years old. Following the completion of Malolactic fermentation, each barrel is raked. The wine is left in barrel until the following summer which equates to approximately 10 months in oak. Intensive barrel tasting precedes the final selection for inclusion in the Altitude Pinot Noir.

Alex Trescowthick – Winemaker

THE WINE

Region: Adelaide Hills

Variety: Pinot Noir

Colour: Light crimson red with a touch of purple

Bouquet: Lifted red berry fruit aromas of raspberries and cherries with subtle spice and herbaceous notes

Palate: Summer fruit flavours extend onto the palate complemented by subtle spice notes from the oak. The mid weight palate is fresh and bright with a firm structure and long, savoury finish

Alcohol: 14%

Cellaring: 3-5 Years

Serving suggestion: Our Pinot Noir will match well to sheep’s milk cheese as well as the traditional match of duck. Try it with our online recipe of Roast Duck with Classical Cherry Sauce

