



2016 Nepenthe Sauvignon Blanc

Unique in character, classically Nepenthe.

VARIETY

Sauvignon Blanc has found a natural home in the high altitude and cool climate of the Adelaide Hills. Nepenthe has been producing Sauvignon Blanc since its inaugural vintage in 1997. Throughout the ensuing vintages the Nepenthe Sauvignon Blanc has gained recognition as a cool climate benchmark within the industry.

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

Nepenthe Sauvignon Blanc is sourced from a range of selected vineyards in the Adelaide Hills. The fruit is harvested in the early hours of the morning, taking advantage of the cool night air. Fruit is then crushed and chilled in a pneumatic press, where the free run juice and pressings are separated. The juice is cold settled for 3 - 4 days, racked off solids and then fermented in stainless steel tanks with a small proportion fermented in French oak barrels. Post fermentation individual batches are blended to create the Nepenthe style.

James Evers - Winemaker

THE WINE

Region: Adelaide Hills

Variety: Sauvignon Blanc

Colour: Pale yellow green

Bouquet: Fresh passionfruit and gooseberry with herbaceous undertones.

Palate: Crisp acidity, apples and passionfruit.

Alcohol: 13.5%

Cellaring: Drink now!

Serving suggestion: Perfect with seafood such as oysters, lobster, salt and pepper squid and white fleshed fish. Also try with Sushi, fresh goat's cheese, chicken salad or tomato based dishes.

