



NEPENTHE



ALTITUDE SERIES

PINOT GRIS

VINTAGE 2019

VINTAGE

The 2020 growing season began very warm experiencing extreme heat in the early days. The temperatures dropped during January and February and then developed into a typical mild days and cool evenings pattern which gave allowed for great fruit ripening and ensured great acid retention.

WINEMAKING

The fruit was picked in the cool of the night. Crushed and pressed oxidatively to avoid colour pickup, the juice was clarified and then yeast added. A cool 3-week ferment ensured maximum fruit retention. Once the ferment was finished the wine was left on yeast lees for 6 weeks to develop mouthfeel. The wine was then clarified and bottled.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted noted of nashi pear, green apple and jasmine.

PALATE

The palate displays a lovely creamy texture with pears and green apple at the fore with a persistent zesty citrus finish.

FOOD PAIRING

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.

CELLARING

Drink now!

TECHNICAL

PH: 3.35

TA: 6.1 G/L

RS: 1.2 G/L

ALC: 13.5%

VISIT US

Nepenthe Cellar Door
Jones Road, Balhannah,
South Australia
Open 10am – 5pm

GET IN TOUCH

Sales Enquiries: (02) 8345 6377
Cellar Door: (08) 8398 8899

ONLINE

nepenthe.com.au
cellardoor@nepenthe.com.au

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