NEPENTHE

2016 Apex Chardonnay

Our finest expression of the Adelaide Hills

Apex represents Nepenthe's dedication to regional excellence by providing a unique single clone, single site, single vintage snapshot in every bottle. Underpinned by craftsmanship and provenance, minimal intervention winemaking allows the nuances of site and clonal complexities to be highlighted, while maximising varietal purity.

WINEMAKING

Sourced from the iconic Rathmine Vineyard in the Adelaide Hills, the fruit from this single vineyard was picked in the cool of the night, gently pressed and transferred to new French oak to ferment. The wine was then stirred on lees for 3 months, left to mature for a further 10 months before being clarified and bottled.

THE WINE

| Region | Adelaide Hills, South Australia |
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| Vineyard | Rathmine Vineyard |
| Clone | Bernard 76 |
| Bouquet | A lively nose of peach and nectarine with hints of sweet spice and |
| | cashew nut. |
| Palate | Concentrated stone fruits and hints of delicate oak. Generous |
| | length and elegance with a persistent zesty finish. |
| Food Pairing | Seafood dishes including white fish, prawns or a creamy pasta. |
| Cellaring | 5-7 years |
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TECHNICAL INFORMATION

HARO

| ALC: 12.5% PH: 3.25 RS: 1.0 | 0g/L TA: 6.8g/L |
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