



NEPENTHE

Charleston Pinot Noir 2006

Cool Climate Excellence

TASTING NOTES

This bright, cherry, red Pinot Noir is fragrant with vibrant, lively raspberry and red berry fruit, complemented by sweet spice reminiscent of cloves and cinnamon with a hint of mint. The palate is full of fresh raspberry and strawberry fruit characters with a fine, silky texture and elegant, persistent finish.

VINIFICATION

Grapes are rapidly transported to the winery and destemmed without crushing. Fermenters receive 10-30% whole bunches. Time on skins during fermentation is 10-20 days. The wine is racked to French oak barriques of various ages; new to five years old. Malolactic fermentation occurs spontaneously, the wine is left in barrel for 10 months. Intensive barrel tasting precedes the final selection for inclusion in the Charleston Pinot.

VINTAGE

The start of the season saw abundant spring rain followed by an early start to the growing season, then settling down to a normal, dry, summer. In the four week prelude to vintage the district was spoiled with warm, cloudless days. Pinot Noir was one of the standout varietals of the season.

VINEYARDS

Pinot Noir is preferably grown in high altitude low-vigor sites in the central hills. The 2006 Charleston Pinot Noir is largely a blend of wines from Nepenthe's two principal estate blocks adjacent the winery at Lenswood, and the wineries estate vineyard at Charleston. The balance was provided by independent growers with the bulk coming from a vineyard in Summertown.



WINEMAKER:	Michael Fogarty
BLEND:	100% Pinot Noir
ALCOHOL CONTENT:	13.75%
TOTAL ACIDITY (G/L):	6.56
PH:	3.47
RESIDUAL SUGAR (G/L):	2.4
BOTTLING DATE:	November 2007
APPELLATION:	Adelaide Hills
SIZE:	750 mL
FOOD PAIRINGS:	Roasted rack of veal with sautéed mushrooms and roasted garlic mash