



NEPENTHE

Charleston Pinot Noir 2007

Cool Climate Excellence

TASTING NOTES

This bright, cherry red Pinot Noir begins with fragrant, fresh raspberry and red cherry fruit aromas complemented by spice and a touch of vanilla oak. The palate is full of lively raspberry and strawberry fruit characters with a generous, supple palate and fine, soft tannins. Long, savory, mouthwatering finish.

VINIFICATION

Grapes are rapidly transported to the winery and destemmed without crushing. Fermenters receive 10-30 percent whole bunches. Time on skins during fermentation is 10-20 days. The wine is racked to French oak barriques of various ages; new to six-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 growing season began significantly earlier than normal, as a result of dry and warmer than usual spring. Although the summer months provided a small dose of much needed rain, the warmer than usual temperatures continued accelerating the ripening process. This led to an earlier harvest than the previous years; however, grapes had no trouble reaching the maturity needed to develop a standout wine.

VINEYARDS

Pinot Noir is preferably grown in high altitude low-vigor sites in the central Adelaide Hills. The 2007 Charleston Pinot Noir is largely a blend of wines from Nepenthe's two estate vineyards at Lenswood, and Charleston. The balance of the fruit is sourced from growers at Forreston, Teakles Hill and the cool vineyards of Summertown.



WINEMAKER:	Andre Bondar
BLEND:	100% Pinot Noir
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY (G/L):	6.53
PH:	3.41
RESIDUAL SUGAR (G/L):	2.0
BOTTLING DATE:	March 2008
APPELLATION:	Adelaide Hills
SIZE:	750ml
FOOD PAIRINGS:	An excellent match for grilled mushrooms with thyme and rosemary or roasted with garlic and balsamic on a pizza or in risotto. Also serve with veal, tuna and duck.