



NEPENTHE

Sauvignon Blanc 2008

Cool Climate Excellence

TASTING NOTES

Displays floral, lemon blossom characters along with pungent tropical aromas of guava, melon and passion fruit, all of which are complemented by leaner lime citrus notes and varietal tomato leaf. Fresh and powerful, the palate is pleasantly balanced and complex with tropical sweetness and a citrusy backbone, contributing to a long refreshing finish.

VINIFICATION

The fruit is rapidly transported to the winery and pressed in a pneumatic press, then allowed to settle for 4-6 days. The majority of the wine is fermented in stainless steel tanks with a small proportion fermented in French oak barriques on lees for 2-3 months. An intensive selection process is then undertaken to assemble the final wine.

VINTAGE

A dry, warm spring led to an early start to the growing season, as the heat continued into summer, relief was found in a cooler than average February. The cooler than expected temperatures occurred right in the critical ripening time for Sauvignon Blanc, resulting in a pleasant development of flavors and natural acid remaining high. Harvesting began at the end of February with lovely, intense varietal flavors in each block.

VINEYARDS

Nepenthe Sauvignon Blanc is sourced from a range of selected vineyards in the Adelaide Hills. All are situated at least 350 meters above sea level; many above 500 meters. Several of the vineyards are in the delimited sub-region of Lenswood. Soil types throughout the Adelaide Hills are very diverse and depend very much on the altitude and position on the slope. Most are moderately acidic loams over schist, mudstone, and/or blocky clay, with intermittent bands of quartz. All are low fertility, with water-holding capacity varying greatly depending on topography.



WINEMAKER:	Andre Bondar
BLEND:	100% Sauvignon Blanc
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY (G/L):	7.6
PH:	3.16
RESIDUAL SUGAR (G/L):	5.3
BOTTLING DATE:	September 2008
APPELLATION:	Adelaide Hills
SIZE:	750ml
FOOD PAIRINGS:	Fresh seafood, chicken phad thai, goat cheese, sushi or caesar salad.