



NEPENTHE

Sauvignon Blanc 2009

Cool Climate Excellence

TASTING NOTES

Floral notes of lemon blossom mingle with tropical characters of passion fruit and gooseberry with a touch of lime. Fresh and powerful on the palate with varietal flavors of guava and melon. The full-flavored palate is supported by fresh acidity.

VINIFICATION

The fruit is harvested after midnight, taking advantage of the cool night air. The fruit is then rapidly transported to the winery and immediately crushed, chilled and pressed in a pneumatic press, then allowed to settle for 4 – 6 days. A majority of the wine is fermented in stainless steel tanks, with a small proportion fermented in 1 – 3 year-old French oak barriques on lees for 2 - 3 months. An intensive selection process is then undertaken to assemble the final wine.

VINTAGE

During the growing season, Nepenthe experienced cooler than average weather with reasonable rainfall, resulting in a normal start time for budburst. Cool but dry conditions during summer allowed good canopy growth and outstanding flavor development. A heat wave in late January did little damage in the Adelaide Hills, as most varieties were still pre-veraison. The region escaped with some minor leaf burn. Vintage commenced in early March with the white varieties harvested first and was completed in mid-April with Shiraz and Zinfandel the last to be picked.

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):	7.4
PH:	3.05
RESIDUAL SUGAR (G/L):	4.5
APPELLATION:	Adelaide Hills
SIZE:	750ml
FOOD PAIRINGS:	A great match for seafood –salt and pepper squid, oysters, scallops, and white fleshed fish. Also try with chicken breast, fresh cheeses or sushi.