



NEPENTHE

Tryst Red 2006

Cool Climate Excellence

TASTING NOTES

The Tryst Red is an eclectic blend of Cabernet Sauvignon, Tempranillo and Zinfandel. This combination works remarkably well, with each variety contributing its own unique characteristics. The resulting is a fruit driven wine which is approachable and fragrant, yet well-structured with savory complexity.

The nose displays red berry and plum characters that are complemented by intriguing Zinfandel spice, black-olive, and the slightest hint of Cabernet mint. A round, mouth-filling palate with generous fruit is framed by savory spice and firm tannin structure with a smooth, lingering finish.

VINIFICATION

Throughout the winemaking process the three varieties are kept separate until the final blend is assembled. Average time on skins is 7-14 days. After fermentation and pressing, all three varieties are transferred to older (4-5 years old) French oak barriques, for malo-lactic fermentation and maturation for 9-12 months. Each barrel is carefully blind tasted and classified. If chosen for the Tryst, it is racked to tank for assemblage into the blend.

VINTAGE

Abundant spring rain preceded an early start to the growing season then settling down to a normal, dry summer. In the four weeks before vintage, the district was spoiled with warm, cloudless days. Vintage proceeded at a hectic rate, with the unusual result of seemingly all varieties ripe at the same time. 2006 will be remembered as a vintage remarkable for early flavor development and excellent acidity.

VINEYARDS

The multi-variety blend is sourced from a diverse selection of vineyards, located throughout the warmer sections of the Adelaide Hills. The Cabernet Sauvignon is primarily from Nepenthe's estate vineyard at Charleston, and Tempranillo, from this block and two others, almost adjacent to each other near the village of Echunga, 20 km to the south.

The Zinfandel is grown exclusively on Nepenthe's estate vineyards at Lenswood and Birdwood, on three separate blocks.



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| WINEMAKER: | Michael Fogarty |
| BLEND: | 79% Cabernet Sauvignon 15% Tempranillo 6% Zinfandel |
| ALCOHOL CONTENT: | 14.23% |
| TOTAL ACIDITY (G/L): | 6.4 |
| PH: | 3.46 |
| RESIDUAL SUGAR (G/L): | 2.3 |
| BOTTLING DATE: | October 2007 |
| APPELLATION: | Adelaide Hills |
| SIZE: | 750 mL |
| FOOD PAIRINGS: | A great match for red meat—roasted or char-grilled with a spicy marinade. Also try with Moroccan Lamb Curry or Hoisin Beef. |