



NEPENTHE

# ELEVATION SERIES PINOT NOIR

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## VINTAGE

The 2019 growing season was dry and mild. A few hot days occurred however they were early enough in the season not to harm the fruit. The days were quite mild leading up to harvest, ensuring great acid retention.

## WINEMAKING

At the winery destemming occurred with crushing to ensure whole berries for ferment. The must was cooled to 12 degrees Celsius and cold steeped in small open vats and 15 tonne static fermenters. After 3 days yeast was added and a cool 10 day ferment with minimal cap manipulation occurred. Once ferment finished the wine was matured in French oak for 10 months before bottling.

## THE WINE

### REGION

Adelaide Hills, South Australia

### BOUQUET

Lifted notes of dark cherries, raspberries and dried herbs.

### PALATE

A rich yet elegant wine showing dark cherry and plum flavours with hints of dried sage. The palate is smooth and generous supported with silky tannins and a long finish.

### FOOD PAIRING

Our Pinot Noir pairs perfectly with sheep's milk cheeses, pasta, roast turkey and the traditional match of duck.

### CELLARING

3-5 years

### TECHNICAL

PH: 3.48

TA: 5.7 G/L

RS: 1.9 G/L

ALC: 12.7%

## VISIT US

Nepenthe Cellar Door  
Jones Road, Balhannah,  
South Australia  
Open 10am – 5pm

## GET IN TOUCH

Sales Enquiries: (02) 8345 6377  
Cellar Door: (08) 8398 8899

## ONLINE

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