



NEPENTHE



ALTITUDE SERIES

SAUVIGNON BLANC

VINTAGE 2022

VINTAGE

We had a fantastic growing season for vintage 2022, with mild warm days and cool nights throughout which produced fruit of great depth of flavour and intensity.

WINEMAKING

Picked in the cool of the night, the fruit is processed quickly to retain freshness. The clarified juice is then fermented cool to preserve fruit lift. The wine is then clarified and bottled.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Passionfruit and gooseberry aromas dominate with hints of fresh cut grass and green apple.

PALATE

This intense yet elegant wine has great depth of flavour that are replicated from the aromas with a long, persistent finish that is lively and zesty.

FOOD PAIRING

Fresh seafood, oysters, lightly cooked white fish dishes or BBQ vegetables

CELLARING

Drink now

TECHNICAL

PH:	3.11	TA:	7.5 G/L
RS:	0.9 G/L	ALC:	13.1%

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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SOCIAL

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