



NEPENTHE

# ALTITUDE SERIES PINOT NOIR



VINTAGE 2023

## VINTAGE

We had a fantastic growing season for vintage 2023, with mild warm days and cool nights throughout which produced fruit of great depth of flavour and intensity.

## 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 10 tonne open vats and small 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 note of raspberries and morello cherries.

### PALATE

This wine has a medium bodied palate, showing red fruits and earthy notes and dried herbs. The beautifully textural mid palate then slips into a long, soft velvety finish.

### FOOD PAIRING

Goats cheese, brie and duck.

### CELLARING

3+ years

### TECHNICAL

PH:	3.44	TA:	6.0 G/L
RS:	2.2 G/L	ALC:	13.3%

## 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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