



NEPENTHE



ALTITUDE SERIES

CHARDONNAY

VINTAGE 2023

VINTAGE

The 2023 growing season was cool throughout, ensuring slow, even ripening and flavour development

WINEMAKING

The fruit was harvested in the cool of the night at optimal ripeness. After being clarified the juice had a known yeast added and was fermented at an average of 14 degrees Celsius to dryness. The wine was then matured French oak for 6 months before bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of nectarine citrus.

PALATE

Stone fruit at the fore lead to pithy grapefruit and sweet spice hints on the luscious mid-palate before a zippy long finish.

FOOD PAIRING

White fish or cooked salmon, also pairs well with white meat dishes such as roast chicken.

CELLARING

Drink now

TECHNICAL

PH:	3.16	TA:	7.20 G/L
RS:	2.2 G/L	ALC:	12.6 %
pH	3.16		

VISIT US

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

GET IN TOUCH

Sales Enquiries: (02) 8345 6377
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ONLINE

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