



NEPENTHE

ALTITUDE SERIES CHARDONNAY

VINTAGE 2021

VINTAGE

The 2021 growing season was very mild and dry throughout, allowing the fruit to ripen slowly to full potential.

WINEMAKING

Sourced from the northern end of the Adelaide Hills to create a wine with full flavour.

The grapes for our Chardonnay are 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 in French oak for 6 months before bottling.

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of nectarine and citrus.

PALATE

This elegant yet powerful wine has stone fruit flavours with hints of sweet spice. The midpalate is rich before a long zesty finish.

FOOD PAIRING

Perfect with white fleshed fish or salmon. Also matches perfectly to chicken dishes such as roasted French garlic chicken.

CELLARING

Enjoy in its youth, and slightly chilled.

TECHNICAL

PH: 3.10 TA: 7.55 G/L RS: 2.8 G/L ALC: 13.5%



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

nepenthe.com.au
cellardoor@nepenthe.com.au

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