

## 2017 Nepenthe Late Harvest Semillon

### Uncompromised Quality. Discover Nepenthe.

#### VINTAGE

Wines from the 2017 Adelaide Hills vintage will long be remembered for their extraordinary quality and depth of flavour. Above average rainfall during winter of 2016 created perfect growing conditions. The cold, moist spring was ideal for flowering and fruit set and this cool trend continued through summer and into autumn when the grapes were picked. Below average mean temperatures slowed down fruit ripening during summer resulting in a delayed harvest but ensured optimum vine balance and production of intense colour, flavours and aromas in the grapes. Harvest commenced in late February, and was completed on 20<sup>th</sup> April 2017.

**Jurie Germishuys – Viticulturist**

#### WINEMAKING

The grapes are sourced from our vineyard situated in the cool climate Adelaide Hills. After being harvested very late in the season for maximum sugar levels, the parcel was pressed and the juice was gently clarified. A variety of yeasts were used to increase complexity and diversity of flavour. Once fermentation was complete, the parcels were fined and blended to create a wine displaying vibrant fruit flavour and intensity.

**James Evers - Winemaker**

#### THE WINE

**Region:** Adelaide Hills

**Variety:** Semillon

**Colour:** Pale straw

**Bouquet:** The wine displays lifted notes of musk and guava.

**Palate:** Intense yet elegant sweet style wine with great depth of flavour that is both lifted and zesty with flavours citrus and honey suckle. A lively acid backbone ensures a persistent, long finish.

**Cellaring:** Drink now!

**Serving suggestion:** Serve with fruit desserts such as pavlova, pear tart or crème brûlée. Alternatively matches well with aged, pungent cheeses like gruyere or blue cheese.

#### TECHNICAL INFORMATION

**ALC:** 9.9%

**PH:** 3.14

**RESIDUAL SUGAR:** 155g/L

**ACIDITY:** 9.5g/L