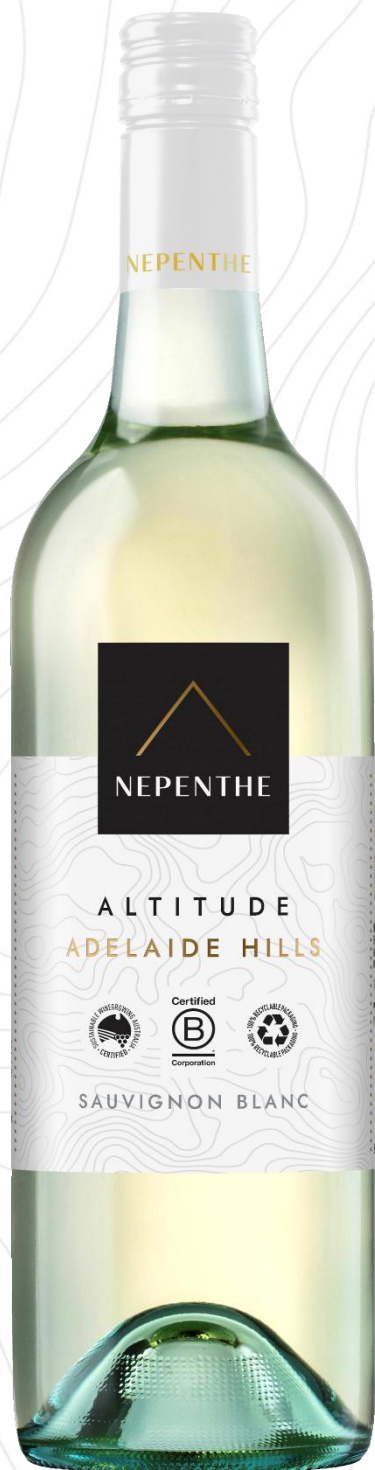




NEPENTHE

ALTITUDE SERIES SAUVIGNON BLANC



VINTAGE 2025

VINTAGE

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

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

THE WINE

REGION

Adelaide Hills, South Australia

BOUQUET

Lifted notes of Passionfruit and cut grass.

PALATE

Passionfruit and gooseberry dominate the palate. This elegant wine displays a rich fruity mid-palate before a lingering zesty finish.

FOOD PAIRING

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

CELLARING

Drink now

TECHNICAL

PH: 3.25

TA: 7.24 G/L

RS: 3.4 G/L

ALC: 13.0%

VISIT US

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

GET IN TOUCH

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