



NEPENTHE



Approachable, fruit driven wines that are blended for enjoying today – preferably with friends or at a discreet meeting – a Tryst!

Tryst Range



2006 Tryst Red Cabernet Sauvignon Tempranillo Zinfandel

The Blend

The Tryst Red is an eclectic blend that combines Cabernet Sauvignon, Tempranillo and Zinfandel. This combination works remarkably well, with each variety contributing its own unique characteristics, resulting in a fruit driven wine which is approachable and fragrant, yet is well-structured with savoury complexity. In making the Tryst, emphasis is placed on creating a wine that complements and enhances a wide range of foods.

The Vintage

The abundant spring rain in 2005 preceded an early start to the growing season then settling down to a normal, dry, summer. In the four weeks before vintage the district was spoilt with warm, cloudless days. Vintage proceeded at a hectic rate, with the unusual result of seemingly all varieties ripe at the same time. 2006 will be remembered as a vintage remarkable for early flavour development and excellent acidity.

Murray Leake - *Viticulturist*

Winemaking

The fruit is sourced from vineyards situated in three of South Australia premium regions; Adelaide Hills, Barossa Valley and Limestone Coast. Throughout the winemaking process the three varieties are kept separate until the final blend is assembled. Average time on skins is 7 – 14 days. After fermentation and pressing, all three varieties are transferred to older (4-5 years old) French oak barriques, for malo-lactic fermentation and maturation for 9 – 12 months. Each barrel is carefully blind tasted and classified; if chosen for the Tryst it is raked to tank for assemblage into the blend.

Andre Bondar - *Winemaker*

The Wine

Region: Adelaide Hills, Barossa Valley, Limestone Coast

Variety: 79% Cabernet sauvignon; 15% Tempranillo; 6% Zinfandel

Colour: Bright crimson red

Bouquet: Red berry and plum characters complemented by intriguing Zinfandel spice, black-olive, and the slightest hint of Cabernet mint.

Palate: A round, mouth-filling palate with generous fruit framed by savoury spice and firm tannin structure with a smooth, lingering finish.

Alcohol: 14%vol

Ph: 3.46

TA: 6.4g/L

Residual Sugar: 2.3g/L

Cellaring: 3 – 5 years

Serving suggestion: A great match for red meat – roasted or char-grilled with a spicy marinade. Also try with Moroccan Lamb Curry or Hoisin Beef.

If you would like to know more visit www.nepenthe.com.au

Enjoy
Responsibly