



NEPENTHE



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

Tryst Range

2007 Tryst Rose Cabernet Sauvignon

The Story

The first release of the Nepenthe Tryst Rosé is a vibrant, medium bodied rosé made from Cabernet Sauvignon grapes. Featuring a gorgeous bright colour, the 2007 Tryst Rosé is fragrant and fresh with flavours of ripe strawberries and rose petals. A perfect aperitif, served slightly chilled, the Tryst Rosé is also an outstanding food wine and is a perfect match to Mediterranean dishes.

The Vintage

The main feature of the 2007 vintage was the timing; it was one of the earliest vintages on record. It began with early spring warmth in 2006 which continued into the summer months, this combined with the dry conditions resulted in a very early start to vintage. While these conditions did cause some headaches the warm, dry conditions did promote the growth of healthy, disease free grapes with an excellent, ripe, flavour profile.

Murray Leake - *Viticulturist*

Winemaking

After harvest the grapes are transferred to the winery and immediately crushed. The skins are left with the juice for 24 – 36 hours, allowing the development of the wine's vibrant red colour. The grapes are then pressed and racked ready for fermentation. The ferment is carried out in temperature controlled stainless steel tanks. The ferment is deliberately controlled to be long and cool to retain the delicate fruit characters of the grapes.

Andre Bondar - *Winemaker*

The Wine

Region: South Australia

Variety: Cabernet Sauvignon

Colour: Rose petal red

Bouquet: Fragrant and fresh with ripe strawberries and a hint of rose petal.

Palate: A generous palate of succulent summer berries beautifully framed by natural acidity. Lively yet delicate with a fresh, crisp finish.

Alcohol: 13.5%vol

Ph: 3.14

TA: 6.85g/L

Residual Sugar: 6.5g/L

Cellaring: Enjoy young

Serving suggestion: Antipasto, smoked salmon on toast or tomato and garlic toasted baguettes



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

Enjoy
Responsibly