



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 White Sauvignon Blanc Semillon Pinot Gris

### The Blend

The 2007 Tryst White is a fresh, approachable wine from the heart of the cool, pristine Adelaide Hills. The blend is made up predominantly of fragrant, crisp Sauvignon Blanc balanced by finely structured, elegant Semillon with a dash of Pinot Gris for texture, spice and depth. An adaptable companion for any occasion, the Tryst White will complement a range of dishes from fresh seafood to Thai or even a diverse plate of antipasto, experimentation is the key!

### 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

The Sauvignon Blanc and Semillon grapes are machine harvested in the cool hours after midnight while the Pinot Gris is all hand-picked. After harvest the fruit is rapidly transported to the winery, crushed, chilled and pressed. It is then allowed to settle before racking off of juice lees, warmed and inoculated with selected dried wine yeast. The wine is fermented in stainless steel tanks at 12 – 18 degrees. All tanks are assessed and classified prior to assemblage of the blend.

**Andre Bondar** - *Winemaker*

### The Wine

**Region:** 100% Adelaide Hills

**Variety:** 68% Sauvignon Blanc, 27% Semillon, 5% Pinot Gris

**Colour:** Pale straw with a faint green tinge

**Bouquet:** Sweet tropical and citrus blossoms, hallmarks of Adelaide Hills Sauvignon Blanc are complemented by fresh grapefruit and lemon from the Semillon, with a slight hint of musk from the Pinot Gris.

**Palate:** A powerful wine of medium palate weight, deep flavour, and a smooth, mouth-filling texture. Delightful tropical fruit flavours are balanced with crisp, regional acidity and persistent finish.

**Alcohol:** 13%vol

**Ph:** 3.29

**TA:** 6.8g/L

**Residual Sugar:** 2.6g/L

**Cellaring:** Enjoy young

**Serving suggestion:** Fresh seafood – especially salt and pepper squid, caesar salad, antipasto or pork dumplings.

If you would like to know more visit [www.nepenthe.com.au](http://www.nepenthe.com.au)

Enjoy  
Responsibly