

Riposte

"The Sabre" Pinot Noir



Tasting Notes:

Concentrated cherries, roasted nuts, olives and floral characteristics with a hint of savoriness and subtle spice.

Production Notes:

A multi vineyard and multi clonal wine. Made in small batches, all cold soaked and hand plunged in open fermenters. 100% malolactic fermentation and aged in French oak barriques (25% new) for 10 months. Prior to blending a rigorous barrel selection was carried out and only the best 80% was bottled in March 2020 after minimal filtration.

About Riposte:

Tim Knappstein became a third-generation vigneron when he commenced his career in the family company, Stanley Wines, making his first wine in 1966. Riposte has enabled Tim to fully utilise his rich and accumulated knowledge from a decorated 50+ years of winemaking, and his boundless enthusiasm to keep making exceptional well priced wine, from premium cool climate grapes of the Adelaide Hills. A true family enterprise from its inception, his new label Riposte is wholly owned and run by Tim with his wife Dale and son Nick. Continuing the family tradition, Nick will be the fourth-generation winemaker bearing the Knappstein name.

Cellaring:

Drink now or cellar 2-5 years.

Adelaide Hills Facts:

- The first South Australian vineyard was planted in 1836, but many vineyards went bankrupt by 1900. A revival took place in the 1970s and 1980s with a new group of pioneers, including Tim Knappstein!
- Adelaide Hills Wine Region includes all areas of the Adelaide Hills that have an elevation greater than 300m.