

TRENTHAM

CELLAR RESERVE

2013 GREAT WESTERN SHIRAZ



The Grapes

This Shiraz has been sourced from a single vineyard from our friends in the Great Western region of Victoria.

The Harvest

The 2013 growing season was ideal with warm, dry weather resulting in clean, well-balanced fruit with great varietal character.

The Winemaking

The fruit was crushed and transferred to ferment. The wine was fermented on skins for 10 days with regular pump-overs to enhance colour and tannin extraction from the skins as well as keep temperature conditions constant in the ferment. Post fermentation the wine was pressed and transferred to oak barrels for malo-lactic fermentation and maturation. It was matured for 12 months with oak contact then blended, stabilised and clarified before bottling.

The Wine

A flavoursome, powerful treat with a balanced mouth-feel, this classic aged Shiraz will cellar well and be even more delicious after a few years.

With Food

Enjoy with kangaroo steak, venison or any rich gamey meat. Try pan-fried pigeon breasts with redcurrant jelly served on a bed of celeriac mash and an assortment of oven baked vegetables.

The Cellar

A wine that will age well, it should cellar with great complexity for 10-15 years.

Technical Information

Alcohol:	14.5%
Acid:	5.7 g/l
pH:	3.70
Sweetness:	Dry

~ our life your wine. TJ