

# TRENTHAM



## CELLAR RESERVE

### 2016 PETIT VERDOT TANNAT

#### The Grapes

Made from Petit Verdot and Tannat; both varieties are deeply coloured, late ripening and full flavoured. Also, both varieties are high in 'polyphenols', especially the Tannat with the highest known 'procyanidin' or 'special' polyphenol of any grape variety.

#### The Harvest

The 2016 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

This wine has a dark red colour and shows aromas of liquorice, mocha, sweet berry fruits and spice. These flavours are also present on the palate which is supported by fine tannins. The tannin structure of this wine will allow it to mature for many years.

#### With Food

A full bodied wine that will go well with hearty dishes. Enjoy with red meat.

#### The Cellar

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

#### Technical Information

Alcohol:	14.2%
Acid:	6.1 g/l
pH:	3.70
Sweetness:	Dry

*~ our life your wine. TJ*