

The Family

TRENTHAM



2017 NERO D'AVOLA

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a “Love for Life”.

THE GRAPES

Sicily is the home of Nero d'Avola where it has been grown for over 500 years and is the most planted variety in the region. The vines are exceedingly tough and thrive in hot dry conditions. The robust nature of the variety and its ability to produce high quality fruit and resulting wine in a hot climate made it a must have for the Estate's vineyard. The first vines were planted in 2009.

THE VINTAGE

'Late but great' sums up the 2017 vintage. Good rain in spring, followed by mild weather and only short heat waves resulted in grapes ripening slowly on the vine. It was certainly an unusually late harvest but the wines are something to be proud of – well balanced fruit, plenty of flavour and distinct varietal aromas.

THE WINEMAKING

The grapes were crushed, de-stemmed and transferred into tank and inoculated with yeast, then fermented over an eight-day period with regular mixing of the must to extract colour and flavour from the skins. After pressing the wine was allowed to settle then racked to French oak barrels. After 12 months in barrel the wine was filtered and bottled in May 2018.

THE WINE

This wine shows true varietal characteristics of a good Nero d'Avola - a very approachable medium bodied red with a delightful balance of ripe dark fruits and savoury notes. A hint of oak, balanced acidity and soft ripe tannins make for a long and satisfying finish.

THE FOOD

Great with tomato-based Mediterranean dishes and barbequed red meats or pork sausages.

ANALYSIS

Variety:	Nero d'Avola
Region:	Murray Darling
Alcohol:	13.0%
Acid:	6.8 g/l
pH:	3.42
Sweetness:	Dry

love for life