

# TRENTHAM

## CELLAR RESERVE

### 2017 PETIT VERDOT TANNAT



#### The Grapes

Made from Petit Verdot and Tannat; both varieties are deeply coloured, late ripening, full flavoured, and are high in polyphenols -micronutrients that are packed with antioxidants! Tannat is the highest known 'procyanidin' or 'special' polyphenol of any grape variety.

#### The Harvest

'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

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.

#### The Wine

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.

#### 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:	14.0%
Acid:	5.7 g/l
pH:	3.66
Sweetness:	Dry