

The Family

TRENTHAM



2018 FRIZZANTE MAESTRI

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

A very new variety for Australia, Maestri originates from central Italy, home of the world-famous Lambrusco style; a fizzy, fruity sweet red wine made to enjoy while young and fresh. Maestri is late ripening with fantastic berry fruit characters and an ideal balance of sweetness and acidity.

THE VINTAGE

Warm, dry weather during the 2018 harvest helped to produce exceptional grapes with intense colour and flavours. Lower rain levels during the growing season translated into smaller berries packing their punch, but lowering yields.

THE WINEMAKING

Grown on the Estate’s vineyard, the grapes were night harvested, crushed and kept on skins for 24 hours to extract colour and flavour before pressing. The juice was fermented by a select yeast strain to maximise fruit flavour and freshness. While still fermenting the wine was chilled to stop the fermentation so as to retain natural sweetness and the frizzante lift. It also results in a lower alcohol level.

THE WINE

Showing vivid red and purple colour with fresh lifted cherry and spice, there is excellent balance of sweetness and zest – an exciting wine style to be enjoyed while young and fresh.

THE FOOD

Enjoy chilled with antipasto or curries. Also great with spicy Asian dishes or desserts.

ANALYSIS

Varietal:	Maestri
Region:	Murray Darling
Alcohol:	9.5%
Acid:	6.3 g/l
pH:	3.51
Sweetness:	Moderate

love for life