TRENTHAM
ESTATE

CELLAR RESERVE

NERO SAPERAVI 2020

THE TRENTHAM ESTATE CELLAR RESERVE RANGE CONSISTS OF LIMITED-EDITION WINES FROM OUTSTANDING VINTAGES PRODUCING EXCEPTIONAL QUALITY.

THE WINE
A dark and densely coloured wine showing intense and distinct aromas of wild cherry jam followed by hints of dried rose petal and spice. An explosion of flavours layers the palate with fruit cake, tobacco and bitter chocolate. Warm, full, rich and balanced.

THE VINEYARD
Nero d'Avola translates as 'black grape of Avola', originating from the Italian town after which it is named. First planted in Australia in 1998, it is a grape that can retain its acid in extreme heat and isn't demanding of precious water supplies.
Saperavi is a red variety native to Georgia in the former Soviet Union. Saperavi grapes are known for their dark pink flesh and very dark skins. It's a teinturier grape containing the red anthocyanin within the grape pulp as well as the skin.

THE VINTAGE
The region enjoyed a typical start to a warm and dry growing season with little rainfall in November and December, and average spring temperatures evolving into a near-perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and show an exquisite concentration of aromas and flavours for the varieties throughout our vineyards.

THE WINEMAKING
The wine is made in the Amarone style of northern Italy - a rich wine made from partially dried grapes. The grapes were hand-picked and air dried for 9 days before crushing, then co-fermented on skins for 10 days with regular pump-overs to enhance colour and tannin extraction. The wine was then pressed and transferred to oak for malo-lactic fermentation and maturation. This wine has matured for 18 months in a seasoned French oak puncheon.

THE FOOD
A full-bodied wine that will go well with braised ox tail, venison or slow roasted rabbit.

ANALYSIS

Varietal:	Nero d'Avola (70%) Saperavi (30%)	Alcohol:	13.5%
Region:	Murray Darling	Acid:	6.1 g/l
		pH:	3.57