

52 & CLOUDY

BY TRENTHAM ESTATE

OUR STORY

Congratulations on your discovery of 52 & Cloudy! This exciting new wine has a special place in the story of Trentham Estate, and we're so pleased to share it with you.

In 2004, brothers Anthony and Patrick Murphy planted three rows of vines using 52 varieties to mark the entrance of the estate. This small patch allows guests who visit Trentham Estate to explore the many different grape varieties on offer – including the differences in leaves and berries of each, which can be quite fascinating! A collection of this scale is not a common feature anywhere.

Not only a display vineyard, the three rows of vines are also a resource for our viticulture practices. We continue to plant varieties within the patch to see if they flourish, this then gives us a good idea of how the varieties will work in our region. Before rolling out on a larger scale, the varieties are tested here in the vineyard to ensure they will work in our climate and soil.

2021 is the very first vintage of 52 & cloudy! With a developing interest in natural wines amongst consumers, we decided to pick, crush and ferment these grapes to create something a little different. Named for the number of grape varieties it contains and its unique cloudy red hue, this very limited release field blend won't last long!



ALL ABOUT THE WINE

First Release - 2021

HARVEST > CRUSH > PRESS > FERMENTATION

We needed to calculate the best time to harvest the 52 different low yielding grape varieties as ripeness levels could be up to 8 weeks apart. Picking somewhere in the middle to achieve ideal sugar and predominant flavour ripeness as well as good acid balance was the aim.

The decision was made to pick the block early on the morning of February 17th, 2021. The fruit was left in the press for a few hours to allow some skin contact, resulting in the light red hue. No yeast was used so fermentation took a few days to really kick off, the juice sitting in tank for 4-5 days before native yeasts got cracking. It then took almost 4 weeks to ferment to dryness at cooler ferment temperatures.

CLARIFICATION > BOTTLING

The final wine sat on ferment lees until late July where it was only roughly racked, allowing the wine to build creaminess and to enhance the textural element. Leading up to this the wine was kept cool in tank with minimal sulphur dioxide. Bottling took place on August 24th.



THE FINAL WINE

There is great complexity and detail about this wine that has had minimal winemaking. The resultant blend is not only exciting, fleshy and exuberant but has a gorgeous savoury bouquet with lashings of watermelon peel, persimmon and dried cherry.

The palate is mouth filling, demands food, and while being nice and tight still gets the whole mouth working so all you want is another gulp! This wine is overflowing with fervour and shines incredibly bright... really in the zone.

BEST SERVED SLIGHTLY CHILLED

ANALYSIS

Alcohol:	13%
Acid:	6.2g/l
pH:	3.37
Sweetness:	Dry

THE 52 VARIETALS

[ROW 1] arneis **chardonnay** muscadelle **orange muscat**
pinot blanc **pinot gris** sauvignon blanc **semillon**
vermentino **viognier** greco di tufo **marsanne** moscato giallo
riesling roussanne **malvasia istriana** traminer **prosecco**

[ROW 2] anglianico **barbera** cabernet sauvignon
dolcetto durif **grenache** mataro **merlot** fiano **verdehlo**
petit verdot **pinot noir** shiraz **tannat** tempranillo
zinfandel cabernet franc **cienna** gamay **graciano**
lagrein **malbec** montepulciano **nebbiolo**

[ROW 3] negro amaro **pinot meunier** ruby cabernet
lambrusco maestri sangiovese **saperavi** tarrango
nero d'avola marzemino **chenin blanc**

Our family has been producing award-winning wines at Trentham Estate for over 33 years. Trentham Estate combines careful winemaking traditions with innovation to achieve wines of character and purpose.

52 & Cloudy is a different direction for us and we are confident that wine lovers

everywhere will appreciate this distinctive new product.

The process of making 52 & Cloudy gave our winemakers the opportunity to have fun (whilst pushing a few boundaries!) and we hope you get just as much enjoyment from drinking it.

Enjoy!

From Team Trentham

