

# TRENTHAM

## ESTATE



### RESERVE

### BLANC DE BLANC NV

This Method Champenoise - or traditional bottle fermented - Blanc de Blanc has been made from pristine Chardonnay fruit selected for our Reserve range which aims to epitomise the best these regions have to offer.

#### THE WINE

Light green straw with a persistent mousse. Aromas of pome fruits with a subtle yeastiness. The taste is lively and fresh with a delicate texture and persistent finish.

#### THE VINEYARD

Sourced from our own vineyards renowned for producing quality Chardonnay grapes in a warm climate.

#### THE WINEMAKING

Hand-picked Chardonnay grapes were whole-bunch pressed and the free-run juice was fermented long and cool. The base wine was put through full malolactic fermentation to achieve balance and weight. The wine was then bottle fermented and aged on lees for 8 months, before being disgorged and corked ready for sale.

#### ANALYSIS

Varietal:	Chardonnay
Region:	Murray Darling
Alcohol:	12.0%
Acid:	7.0 g/l
pH:	3.22
R/S:	9.5 g/l