

TRENTHAM

ESTATE

ESTATE GROWN PINOT NOIR 2017

INSPIRED BY OUR SURROUNDINGS WE REFLECT ON THE ESSENTIAL NATURE OF THE MURRAY DARLING TO CREATE WINES OF DISTINCTION AND SUSTAINABILITY.

THE GRAPES

Pinot Noir makes some of the most famous wines in the world, but is a challenging variety; temperamental in the vineyard and needs nurturing in the winery. Picked from our best vineyard, the grapes ripened slowly and evenly to result in great fruit quality.

THE VINTAGE

'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

The grapes were de-stemmed and pumped through a chiller into the fermentation vessel at 5⁰C and cold soaked for 36 hours before yeast was added. Cold soaking is a winemaking technique used to increase the red berry characters in the wine. After the addition of yeast, the wine was fermented on skins for 5 days before pressing out. A portion of the wine was matured in French oak before blending and bottling.

THE WINE

Cherry red with plum and spice aromas, berry fruit flavours with subtle French oak and a soft silky finish.

THE FOOD

An excellent choice with an antipasto plate, light tomato-based pasta and almost any duck dish.

ANALYSIS

Varietal: Pinot Noir

Alcohol: 14.0%

Acid: 6.1 g/l

pH: 3.38

Sweetness: Dry

