

TRENTHAM

ESTATE

ESTATE GROWN CHARDONNAY 2018

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

THE GRAPES

Chardonnay is one of the most widely planted grape varieties in the world. A versatile variety that can produce a broad range of styles from light and lean to full and rich. Our style is shaped by the ripeness of fruit at harvest and our winemakers' techniques.

THE VINTAGE

Warm, dry weather during the 2018 harvest restricted our crop levels and helped to produce exceptional fruit quality with plenty of aromatics and flavour. Lower rain levels during the growing season translated into smaller berries packing their punch, making our winemakers very happy!

THE WINEMAKING

Once harvested, the fruit was crushed and pressed, and the juice cold settled and racked to ferment. The ferment was carried out with selected yeast with a portion fermented in 500L French oak puncheons. After some ageing the wine was blended, stabilised, clarified and bottled.

THE WINE

Light straw green with stone fruit and citrus flavours complemented by subtle French oak. Soft and fresh with balance and length.

THE FOOD

Enjoy with soft cheeses, pork and poultry dishes.

ANALYSIS

Varietal: Chardonnay

Alcohol: 13.5%

Acid: 5.6 g/l

pH: 3.36

Sweetness: Dry

