

TRENTHAM

ESTATE



ESTATE GROWN SAUVIGNON BLANC 2018

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

THE GRAPES

The Estate has three blocks of Sauvignon Blanc. One of these was planted in the 1990's; the other two blocks are much younger. The older block is low yielding and produces wines with body and richness whereas the wine from the younger blocks displays vibrancy and varietal lift. When blended together, the resultant wine shows distinctive Sauvignon Blanc personality.

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. The juice was cold settled, racked to ferment and cool fermented to dryness with yeast strains selected to enhance the Sauvignon Blanc varietal characters. Post fermentation the wine was stabilised, clarified and bottled.

THE WINE

Pale green in colour with lifted aromas of lychee and passionfruit; soft with balanced acidity and attractive flavours of passionfruit and gooseberry. A fresh and elegant wine.

THE FOOD

Enjoy with a seafood platter, chicken or a light vegetarian dish.

ANALYSIS

Varietal: Sauvignon Blanc
Alcohol: 12.5%
Acid: 6.0 g/l
pH: 3.28
Sweetness: Dry