

TRENTHAM

ESTATE



ESTATE GROWN

PINOT GRIS 2020

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

THE GRAPES

The grape variety is a relative of Pinot Noir and known as Pinot Grigio in Italy and Pinot Gris in France. It can be made into wines of varied styles. The Gris style is generally riper, richer and a more generous style than the Grigio style of Italy. These grapes were picked at full ripeness at the end of January and into early February, yielding intense flavour and texture.

THE VINTAGE

The region enjoyed a typical start to a warm and dry growing season, with a little rainfall in November and December and with average spring temperatures evolving into a near perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and shown exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout our vineyards. Across the board, quality was outstanding!

THE WINEMAKING

Once harvested, the fruit was quickly crushed and lightly pressed to avoid too much colour pick-up from the coloured skins. Several juice fractions were cold settled and racked, kept individual for fermentation. The ferment was carried out with a variety of selected yeasts. Prior to bottling the separate parcels were carefully blended to capture the purity and style intended.

THE WINE

Pale green in colour with aromas of spicy nashi pear; flavours of honeysuckle and light tropical fruits. A full, round and soft wine, with a hint of sweetness providing a long, balanced wine on the palate.

THE FOOD

Enjoy with fish & chips, spicy Asian dishes or matured cheeses.

ANALYSIS

Varietal:	Pinot Gris
Alcohol:	12.5%
Acid:	6.0 g/l
pH:	3.30
Sweetness:	Dry