

TRENTHAM

ESTATE



ESTATE GROWN

SAUVIGNON BLANC 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 fruit was harvested in the first week of February from the three estate blocks. One of our oldest blocks, planted in the early 1990s, is low yielding and produces a rich and intense wine, with the supporting younger blocks bringing the varietal vibrancy to the final blend.

THE VINTAGE

The region enjoyed a typical start to a warm and dry growing season with little rainfall in November and December, and average spring temperatures evolving into a near-perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and show an 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

Harvested in the cooler parts of the night; crushed, pressed and then clarified. Carefully selected yeast strains were used to enhance the vibrant Sauvignon Blanc varietal characters. A long, cool fermentation allowed for the gentle aromatics to become centrepiece. The final wine was delicately finished and bottled early to capture the generosity of the wine.

THE WINE

Pale green in colour with lively aromatic notes of lychee and passionfruit; the palate is typically intense with plenty of fleshy tropical fruits and gooseberry with mouthwatering acidity. A fresh and elegant wine.

THE FOOD

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

ANALYSIS

Varietal:	Sauvignon Blanc
Alcohol:	12.5%
Acid:	6.0 g/l
pH:	3.30
Sweetness:	Dry