

TRENTHAM

ESTATE

ESTATE GROWN PINOT NOIR 2021

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

2021 has been one of the best vintages we've had, with very mild weather, little rain and average to good crops, and the wines produced from it look great with their fruit flavours beautiful and intense. The overall season has offered splendid results in the tank and barrel. A very exciting harvest!

THE WINEMAKING

The grapes were de-stemmed and pumped through a chiller into the fermentation vessel at 5°C 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

Sweet plum and cherry spice aromas; red berry fruits carry to the palate with some very subtle spicy French oak, finishing with soft, chalky tannins.

THE FOOD

Fresh ragout and pasta, any duck dish, or a mushroom risotto finished with truffle - delicious.

ANALYSIS

Varietal:	Pinot Noir
Alcohol:	13.5%
Acid:	5.8 g/l
pH:	3.50
Sweetness:	Dry

