

TRENTHAM

ESTATE



ESTATE GROWN

SAUVIGNON BLANC 2021

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

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. The fruit flavours are beautiful and intense with the season bringing prolific dark, dense colours to the reds. The overall season has offered splendid results in the tank and barrel. A very exciting harvest!

THE WINEMAKING

Harvested in the cooler parts of the night; crushed and destemmed and pressed to a settling tank. After a few days the juice was racked and fermentation was undertaken with a selection of yeast strains to really 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 citrus blossom and gooseberry; the palate is long, crisp and refreshing with lime zest and tropical fruits.

THE FOOD

Enjoy with hot smoked salmon, grilled snapper or a crunchy fresh salad.

ANALYSIS

Varietal:	Sauvignon Blanc
Alcohol:	12.5%
Acid:	5.8 g/l
pH:	3.4
Sweetness:	Dry