

TRENTHAM



Estate

2016 PINOT NOIR

Through 100 years of grape growing our family have turned challenges into opportunities, values into principles – our life your wine.

The Wine

Cherry red with plum and spice aromas, berry fruit flavours with subtle French oak and a soft silky finish.

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 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.

With Food

An excellent choice with an antipasto plate, light tomato-based pasta and almost any duck dish.

Technical Information

Varietal/s:	Pinot Noir
Region:	Murray Darling
Alcohol:	13.5%
Acid:	5.6 g/l
pH:	3.50

~ our life your wine. *TE*