

TRENTHAM



TWO THIRDS 2019 SEMILLON SAUVIGNON BLANC

With early harvesting and careful winemaking, our winemakers have crafted a refreshing white wine with only 8.5% alcohol – two-thirds the alcoholic strength of a standard white wine.

The Wine

The wine is fresh and lively with green colour, citrus and tropical aromas, and is crisp and refreshing. A great luncheon wine.

The Grapes

This wine is a blend of Semillon and Sauvignon Blanc grapes. Both are well known for producing crisp and fresh wines enjoyed in their youth.

The Vintage

Warm, dry weather during the 2019 harvest restricted our crop levels and helped to produce exceptional fruit quality with plenty of aromatics and flavour.

The Winemaking

Harvest dates were very carefully selected to ensure fruit was picked early with a lower sugar level but with sufficient natural flavours to craft a fresh, lifted style. Following harvest, the grapes were crushed, pressed and cool fermented. Towards the end of fermentation, the wine was chilled and clarified to give a lower alcohol level before being bottled whilst young and fresh.

With Food

Enjoy with a seafood platter, chicken or light vegetarian dishes.

Technical Information

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| Varietal/s: | Semillon (70%) and Sauvignon Blanc (30%) |
| Region: | Murray Darling |
| Alcohol: | 8.5% |
| Acid: | 5.5 g/l |
| pH: | 3.11 |
| Sweetness: | Dry |