

PINOT NOIR, TRENTHAM ESTATE

Vintage

2021



The fruit for Trentham Estate's Pinot Noir is picked from their best vineyard: the grapes ripened slowly and evenly to result in great fruit quality.

TASTING NOTE

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

VINTAGE CONDITIONS

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.

VINIFICATION DETAILS

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.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

Acidity

3.50

5.8

ATTRIBUTES



Origin

Australia



Variety

Pinot Noir


Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fined Using



Closure

Screw top



Region

Murray Darling



Vegan

Yes