

PINOT NOIR, TRENTHAM ESTATE

Vintage

2020



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 strawberry 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

The region enjoyed a typical start to a warm and dry growing season, with a little rainfall in November and December and with average spring temperatures evolving into a near perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and shown exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout the vineyards. Across the board, quality was outstanding!

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

3.50

Acidity

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