

PINOT NOIR, TRENTHAM ESTATE

Vintage

2016



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

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

VINTAGE CONDITIONS

The 2016 vintage was a very condensed vintage producing good quality whites and reds; a very warm spring was followed by a relatively mild summer with no prolonged heatwaves.

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, in order to increase the red berry characters in the wine. After the addition of yeast, the wine was fermented on skins for five 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

5.6

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