

TRENTHAM



Analysis

Alcohol: 11.0%
Acid: 7.0 g/L
pH: 3.82
Residual sugar: 130 g/L
Sweetness: Sweet

ESTATE RANGE 2005 NOBLE TAMINGA

The estate's family owned and operated vineyards have produced many outstanding wines, and this range is a testament to their finest vineyards. Careful selection of varietal clones and rootstocks over many years has enabled the estate to craft wines of character and quality.

The Harvest & Winemaking

This exciting variety was developed by the CSIRO at Merbein by cross breeding three different varieties – Riesling, Farana (a Spanish variety) & Traminer.

The very good 2005 vintage provided ideal conditions for the naturally occurring botrytis to infect the Taminga grapes. This led to great sugar concentration and flavour when the grapes were harvested on the 28th June and 11th July.

After harvesting the grapes were de-stemmed, crushed and pressed. The juice was cold settled to clarify then fermented with a neutral yeast until the fermentation stopped at B \bar{e} : 7.5°. The finished wine was allowed to settle and bottled without any wood maturation.

The Wine

Unlike many Australian sweet white styles the Noble Taminga is very much a 'fruit driven' wine without dominating botrytis characters or excessive sweetness. The 2005 vintage, we believe, is one of the best Tamingas we have made to date and shows excellent fruit and balanced sweetness. The wine displays lifted citrus and apricot aromas with luscious sweetness and balanced acidity.

Great with a platter of cheese and dried fruits or try with dessert like lemon tart, soufflés, or passionfruit crème brûlée.

A style which will age nicely for many years for greater complexity or can be enjoyed while young.