

TRENTHAM



Analysis

Alcohol: 13.5%
Acid: 6.0 g/L
pH: 3.35
Sweetness: Dry

ESTATE RANGE 2006 MERLOT

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

The 2006 vintage was mild with excellent fruit quality. The grapes were harvested mid-March with good colour and sweetness at B \bar{e} : 14.0°.

Following morning harvesting the grapes were crushed into stainless steel tanks and yeasted with a Burgundy strain.

After an 8-day fermentation with twice daily pump-overs, the skins were pressed and the wine transferred to French oak barrels for maturation.

During November 2006 the wines were revatted, blended and then bottled.

The Wine

The 2006 vintage was produced some outstanding wines and this Merlot is certainly with this group. It shows dark red colours with aromas of ripe berries and a hint of toasty French oak. The palate is soft and full with sweet fruit flavours balanced by fine grained tannins.

Merlot's softness allows it to be served with many foods – ideal for roast lamb or beef, duck or quail, pasta dishes or creamy cheeses.

Softens beautifully with 3-4 years in the bottle. Ideal drinking 2008-2012.