

TRENTHAM

2009 Pinot Noir

The Grape

Pinot Noir has been referred to as the noblest of all grape varieties, making some of the most famous of all red wines, but it is difficult to grow and make. The Trentham 2009 Pinot Noir is made from four different clones which produce grapes of varying colour and flavour, which adds complexity and weight to the final wine.

The Harvest

Vintage 2009 was challenging. Drought conditions prevailed and coupled with hot weather the ripening environment was not ideal. Despite these tough environment conditions, the fruit was still of a great quality and the grapes had a diverse range of natural fruit flavours.

The Winemaking

Mid-February the Pinot Noir grapes were harvested. The berries were destemmed upon arrival at the winery and then transferred to the fermentation vessel and allowed to cold soak for 36 hours, then the must was inoculated with yeast and a moderate temperature fermentation occurred. Post fermentation the wine was pressed and then matured with French and American oak prior to stabilisation, clarification and bottling in November 2009.

The Wine

Aromas of sweet red berries, mocha and subtle vanilla follow to the palate. A soft wine which has good length with a nice spicy finish.

Analysis: Alcohol: 13.5%
Acid: 6.0 g/L
pH: 3.53
Sweetness: Dry

The Food

This wine will be best consumed within the next five years. Enjoy with pasta, duck or Atlantic salmon.

The Cellar

Not a wine to age for too long. Ideal over the next few years.

