

TRENTHAM

2009 Sauvignon Blanc

The Grape

The Estate has three separate 'blocks' of Sauvignon Blanc - an older vineyard planted in the early 1990's and two younger vineyards of the best selected clonal stock available. The older vineyard is low yielding and produces wines with more body and the younger vineyard produces wine with more varietal lift and definition.

The Harvest

A small vintage allowed early harvesting over a 2 week period with fruit ripeness from 11.0° baume to 13.0. Fruit quality was superb with even ripeness and distinctive flavours.

The Winemaking

Immediately after harvest the grapes were de-stemmed, crushed and the must (crushed grapes) chilled and placed in the press. All grapes were pressed immediately. After settling the clarified juices were cold fermented with a select yeast over a 3 week period. Following fermentation the wines were allowed to settle before racking and blending together. After cold storage the final blend was bottled at the end of June.

The Wine

Certainly one of the better Sauvignon's we have produced – with lively freshness and appeal.

The ability to blend wines from different vineyards of varying ripeness has produced a wine with an attractive array of flavours from light herbaceous hints through to the more tropical passionfruit noses.

The wine's lifted aroma is complemented by a fresh, zingy palate.

Analysis: Alcohol: 13.0%
Acid: 6.5 g/L
pH: 3.20
Sweetness: Dry

The Food

An accompaniment to crustacea, hors d'oeuvres or patè. Serve reasonably well chilled.

The Cellar

This style is best in its youth to fully enjoy the fresh fruit flavours.

Enjoy our Harvest

