

TRENTHAM

2010 Sauvignon Blanc

The Grape

The estate has three blocks of Sauvignon Blanc. One of these was planted in the 1990's; the other two blocks are much younger. The older block is low yielding and produces wines with body and richness where the wine from the younger blocks displays vibrancy and varietal lift. When blended together, the resultant wine shows distinctive Sauvignon Blanc personality.

The Harvest

Warm weather in November stimulated budburst two weeks early in the region and almost all varieties followed suit. The trend continued with the grapes reaching maturity earlier than usual and therefore an early harvest. With the even temperatures and conditions there was little disease pressure and steady sugar accumulation. The fruit was of a high quality and had a natural range of diverse flavours.

The Winemaking

The fruit was harvested in January. Each parcel was harvested in the cool of the night, transported immediately to the winery, crushed, pressed and allowed to cold settle. The juice was then racked to a cool ferment which occurred over a 3 week period. Following fermentation the wines were allowed to settle before being racked and blended. The wine was stabilised, clarified and blended prior to bottling in September 2010.

The Wine

Displaying characteristics of lime, gooseberry, lychee, guava and passionfruit. This is a well balanced wine with good weight and is clean and fresh. It has a long passionfruit finish.

Analysis: Alcohol: 13.0%
Acid: 6.6 g/L
pH: 3.28
Sweetness: Dry

The Food

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

The Cellar

This Sauvignon Blanc is best enjoyed in its youth with crustacean, hors d'oeuvres or pate. Serve chilled

Enjoy our Harvest

