

TRENTHAM



ESTATE RANGE

2008

CHARDONNAY

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 winemaker's aim is to harvest the Chardonnay grapes over a wide ripeness range to achieve an attractive array of fruit flavours ranging from melon and stone fruit to rich tropical.

With a mild season in 2008 grape maturity and flavours were outstanding, with the grapes harvested in February.

All fruit was harvested in the early morning, and then crushed, must chilled and pressed. The juice was settled to clarify then either barrel or tank fermented as desired. The wines are aged 'on lees' until September-October then they are blended and bottled.

The Wine

A more elegant style from this vintage.

Great with chicken and turkey dishes, seafood and creamy cheeses.

A wine to drink young and enjoy the lifted tropical fruit flavours, or age for several years and appreciate the developed and complex influences.

Analysis

Alcohol: 13.5%

Acid: 6.2 g/L

pH: 3.49

Sweetness: Dry