

# TRENTHAM



ESTATE RANGE

2006

PETIT VERDOT

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

With the 2006 vintage a mild spring and a warm burst of weather in January ripened most varieties fairly early, but the late ripening Petit Verdot was not harvested until the end of March, when the grapes were beautifully coloured and in an excellent condition.

Following our traditional winemaking techniques, the grapes were crushed, fermented on skins for 10 days to extract colour and flavour, before pressing and transferring to French oak barrels. The wine was matured for 13 months before final blending and bottling.

## The Wine

This Trentham 2006 Petit Verdot is the fourth release and shows dark vibrant red purple colour with fragrant berry fruits. The palate is spicy, rich, soft and full with fine firm tannins on the finish and is an excellent example of this great variety.

The wine's robust yet refined taste makes it an excellent choice for many dishes. Goes particularly well with beef & lamb dishes or flavoursome cheeses.

Petit Verdot is recognised as a great aging wine and this release should cellar well over the next 6-8 years.

### Analysis

Alcohol: 13.5%

Acid: 6.8 g/L

pH: 3.45

Sweetness: Dry