

TRENTHAM



Analysis
Alcohol: 14.5%
Acid: 5.9 g/L
pH: 3.83
Sweetness: Dry

ESTATE RANGE

2008

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

The 2008 vintage was quite mild which allowed even ripening and therefore outstanding flavour development. Fortunately heavy rain and a short heat wave in January didn't affect these flavours and the Petit Verdot grapes were harvested on March 18th at optimum maturity.

This Petit Verdot was made using our traditional winemaking techniques. The grapes were crushed into tank and fermented in skins for 10 days to extract colour and flavour. Post fermentation the wine was pressed and then matured with French and American oak for 14 months prior to final blending, stabilisation and filtration. The wine was bottled in May 2009.

The Wine

2008 marks the fifth release of this wine. It has deep red purple colour with floral and berry aromas. These characters along with mocha and spice are present on the palate which is completed with supportive oak and a velvety tannin finish.

This wine is robust yet fine which makes it an ideal match for many dishes, especially beef, lamb and kangaroo. Enjoy now or cellar for 6-8 years.