

TRENTHAM

# 2010 Pinot Noir

## The Grape

Pinot Noir makes some of the most famous wines in the world but it can be a temperamental variety being difficult to grow and then difficult to make into a delicious wine. The Trentham Estate Pinot Noir is made using four different clones of grape. These contribute colour, flavour, palate weight and texture to the resultant wine.

## The Harvest

Warm weather in November stimulated budburst two weeks early with this trend continuing throughout the grape maturation process. Even temperature conditions and low rainfall allowed the fruit to ripen evenly without any disease pressures. The fruit was of high quality and had a range of natural fruit flavours.

## The Winemaking

The grapes were harvested in late February. Upon arrival at the winery, they were destemmed and chilled into fermentation vessel. Here they were allowed to cold soak for 36 hours. After this time, the must was inoculated with a yeast strain selected to enhance natural fruit flavours. Fermentation occurred over a ten-day period. During this time, the ferment vessel was pumped over twice daily to ensure maximum colour extraction and even ferment temperature. Post ferment, the wine was pressed and stored with oak contact whilst malo-lactic fermentation occurred. After maturation, the wine was blended, stabilised and clarified prior to bottling in March 2011.

## The Wine

This Pinot Noir has a delicate lifted aroma displaying strawberry and red cherry fruits. These flavours continue to the palate and are supported by subtle oak characters. The flavours linger with a long delicate fruit driven finish.

**Analysis:** Alcohol: 13.5%  
Acid: 6.2 g/L  
pH: 3.57  
R/S: 2.4  
Sweetness: Dry

## The Food

Enjoy this wine with Asian style Chicken, Tomato based pasta, Duck or Atlantic Salmon.

## The Cellar

Not a wine to age for too long. Ideal over the next few years.

