

TRENTHAM

ESTATE RANGE

2010 VIOGNIER

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 Grape

Viognier originates from the Rhone Valley in France where the variety was introduced alongside Syrah during the Roman occupation. The variety is extremely versatile with the resultant wine ranging from 'fresh & crisp' through to 'rich & voluptuous' in style. Recognisable Viognier characteristics are flowers, apricots, stone fruit and spice.

The estate's Viognier is traditionally harvested over three dates (usually late February and early March). Multiple harvest dates enhances complexity in the wine by displaying the diverse characters this grape has to offer.

The Harvest & Winemaking

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 harvesting occurred in the cool of the night when each patch of vineyard displayed ideal fruit maturity. Immediately post harvest the grapes were transported to the winery where they were gently crushed and pressed before cold settling. Once the settled juice was racked, it was warmed for ferment and inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics. The resultant wine was settled naturally before stabilisation and filtration prior to bottling.

The Wine

This is a delicious fresh and fruit driven wine. It displays lifted floral aromas supported by apricot stone fruits and hints of melon. The wine has a long and delicate palate which can be enjoyed while youthful and displaying fresh fruit flavours. Serve chilled with antipasto platters, seafood or white meat dishes.



Analysis

Alcohol: 13.0%
Acid: 5.9 g/L
pH: 3.40
Residual sugar: 5.0
Sweetness: Dry