

TRENTHAM



ESTATE RANGE 2006 SYRAH 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 Harvest & Winemaking

The mild 2006 season resulted in excellent grape quality and produced many outstanding reds. This low cropping Syrah vineyard was harvested in late March and co-fermented with a small amount (5%) of Viognier – a common practice in France so as to produce very soft, full bodied wines.

After fermentation the wine was aged in French oak for 14 months before bottling.

The Wine

With dark vibrant red colour and chocolate, spicy black cherry aromas, this blend has plenty of appeal. The taste is full flavoured but elegant and soft with a velvety finish.

Great with pasta, veal or duck dishes.

A wine that drinks well now but will age well in the cellar.

Analysis

Alcohol: 13.5%

Acid: 6.3 g/L

pH: 3.47

Sweetness: Dry