TRENTHAM
ESTATE

# CELLAR RESERVE

## VERDEJO 2024

THE TRENTHAM ESTATE CELLAR RESERVE RANGE CONSISTS OF LIMITED-EDITION WINES FROM OUTSTANDING VINTAGES PRODUCING EXCEPTIONAL QUALITY.

**THE WINE**
The wine shows light green colour with citrus blossom and white grapefruit aromas following through on the palate. The palate is lighter bodied, crisp and dry with soft, green herbal notes.

**THE VINEYARD**
The grape variety is fairly new to Australia but has long been grown in northern Spain. Our vines were planted in 2011 and this is the fourth wine to be made from them.

**THE VINTAGE**
The 2024 vintage was another great season following the ideal 2022 & 2023. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

**THE WINEMAKING**
Once harvested the fruit was crushed and pressed with the juice cold settled and racked to ferment. The ferment was carried out with selected yeast and fermented to dryness. Post fermentation the wine was stabilised, clarified and bottled.

**THE FOOD**
Great with tapas, seafood and salads; cuts through oily dishes like grilled sardines and calamari. Also try with goat cheese or pecorino.

**ANALYSIS**

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| Varietal: | Verdejo (vehr-day-ho) |
| Region: | Murray Darling |
| Alcohol: | 12.0% |
| Acid: | 5.5 g/l |
| pH: | 3.04 |