TRENTHAM
ESTATE

ESTATE GROWN

PINOT NOIR 2019

INSPIRED BY OUR SURROUNDINGS WE REFLECT ON THE ESSENTIAL NATURE OF THE MURRAY DARLING TO CREATE WINES OF DISTINCTION AND SUSTAINABILITY.

THE GRAPES

Pinot Noir makes some of the most famous wines in the world, but is a challenging variety; temperamental in the vineyard and needs nurturing in the winery. Picked from our best vineyard, the grapes ripened slowly and evenly to result in great fruit quality.

THE VINTAGE

Warm, dry weather during the 2019 harvest restricted our crop levels and helped to produce exceptional fruit quality with plenty of aromatics and flavour. Lower rain levels during the growing season translated into smaller berries packing their punch, making our winemakers very happy!

THE WINEMAKING

The grapes were de-stemmed and pumped through a chiller into the fermentation vessel at 5^0C and cold soaked for 36 hours before yeast was added. Cold soaking is a winemaking technique used to increase the red berry characters in the wine. After the addition of yeast, the wine was fermented on skins for 5 days before pressing out. A portion of the wine was matured in French oak before blending and bottling.

THE WINE

Cherry red with plum and spice aromas, berry fruit flavours with subtle French oak and a soft silky finish.

THE FOOD

An excellent choice with an antipasto plate, light tomato-based pasta and almost any duck dish.

ANALYSIS

Varietal:	Pinot Noir
Alcohol:	14.0%
Acid:	6.1 g/l
pH:	3.38
Sweetness:	Dry