

ƒ TRENTHAM ESTATE

CELLAR RESERVE

VERDEJO 2025

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 sixth wine to be made from them.

THE VINTAGE

The 2025 vintage was another brilliant one – notably hot, fast and furious! The warm weather through the season was very much enjoyed by our vineyards, and once the grapes began making their way to the winery it continued non-stop until the end of harvest. Being a warm year, picking times and ripeness was key to producing beautiful wines with lifted aromatic and fruit purity.

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

Varietal:	Verdejo (vehr-day-ho)
Region:	Murray Darling
Alcohol:	12.5%
Acid:	5.5 g/l
pH:	3.04

