

PINOT GRIGIO, RIVER RETREAT

Vintage

2016



Trentham Estate's River Retreat range of wines is based on an initiative dedicated to raising awareness of the wetlands of the Murray Darling Region.

TASTING NOTE

Pale green in colour with aromas of fresh apple and pear. Flavours of apple and pear carry through on the palate with some light citrus notes. Light and fresh to be enjoyed on any occasion.

VINTAGE CONDITIONS

The 2016 vintage was a very condensed vintage producing good quality whites and reds; a very warm spring was followed by a relatively mild summer with no prolonged heatwaves.

VINIFICATION DETAILS

The grapes were picked during the cool of the night to maintain fresh varietal flavours, then de-stemmed and pumped into the press. Only the best quality free run juice was taken off; then clarified before adding yeast. The fermentation was carried out at cool temperatures and fermented until dry. Post fermentation, the wine was stabilised, clarified and bottled.

TECHNICAL ANALYSIS

Alcohol

12.0

pH

3.32

Acidity

6.5

ATTRIBUTES



Origin

Australia



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Anthony Murphy



Fining Agent



Closure

Screw top



Region

Murray Darling



Vegan

Blank