SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

CHARDONNAY, TRENTHAM ESTATE

Vintage 2025



From estate-grown fruit, Trentham's Chardonnay is shaped by ripeness of fruit at harvest and the winemaking techniques used.

TASTING NOTE

It's a light straw green with tropical fruits and stone fruit complementing the soft, spicy oak. A medium bodied palate with good balance of fruit flavours and subtle oak.

VINTAGE CONDITIONS

The 2025 vintage was another brilliant one – notably hot, fast and furious! The warm weather through the season was very much enjoyed by the 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.

VINIFICATION DETAILS

Once harvested, the fruit was crushed, pressed and clarified. The ferment was carried out with select yeast with a portion fermented in 500L French oak puncheons. After some ageing the wine was blended, stabilised, clarified and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	3.1
pH	**Acidity**
3.55	6.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	PVPP	Screw top	Murray Darling	Yes