

CHARDONNAY, TRENTHAM ESTATE

Vintage

2024



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 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.











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 |
|---------|----------------|
| 13.0 | 2.4 |
| pH | Acidity |
| 3.50 | 6.5 |

ATTRIBUTES

| | | | | |
|--|--|---|---|--|
|  Origin Australia |  Variety Chardonnay |  Malolactic Fermentation Partial |  Bottle Size 75cl |  Vegetarian Yes |
|  Winemaker Anthony Murphy |  Fining Agent PVPP |  Closure Screw top |  Region Murray Darling |  Vegan Yes |