

CHARDONNAY, TRENTHAM ESTATE

Vintage
2021


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

TASTING NOTE

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

2021 was been one of the best vintages at Trentham, with very mild weather, little rain and average to good crops, and the wines produced from it look great with their fruit flavours beautiful and intense. The overall season has offered splendid results in the tank and barrel. A very exciting harvest!

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

13.0

Residual sugar

1.7

pH

3.43

Acidity

6.1

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