SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

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	Residual sugar
13.0	1.7
pH	**Acidity**
3.43	6.1

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