SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

CHARDONNAY, TRENTHAM ESTATE

Vintage 2020



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 sweet peach and grilled citrus aromas complementing the soft, spicy oak on the nose. The generous palate offers hazelnut & nectarine with hints of spicy preserved lemon with a long and elegant finish.

VINTAGE CONDITIONS

The region enjoyed a typical start to a warm and dry growing season with little rainfall
in November and December, and average spring temperatures evolving into a near perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and show an exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout the vineyards. Across the board, quality was outstanding

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
13.5

pH	Acidity
3.31	5.8

ATTRIBUTES

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

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