

CHARDONNAY, TRENTHAM ESTATE

Vintage
2018


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 stone fruit and citrus flavours complemented by subtle French oak. Soft and fresh with balance and length.

VINTAGE CONDITIONS

Warm, dry weather during the 2018 harvest restricted crop levels and helped to produce exceptional fruit quality with plenty of aromatics and flavour. Lower rain levels during the growing season translated into smaller berries, making Trentham's winemakers very happy!

VINIFICATION DETAILS

Once harvested the fruit was crushed and pressed, and the juice cold settled and racked to ferment. The ferment was carried out with selected 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

3.36

Acidity

5.6

AWARDS

Halliday Australian Wine Companion: 92 pts

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent

Milk



Closure

Screw top



Region

Murray Darling



Vegan

No