

CHARDONNAY, TRENTHAM ESTATE

Vintage
2019


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

Vintage conditions leading up to and during the 2019 vintage were warm and dry resulting in restricted crop levels, however well-managed irrigation ensured the vines did not suffer during these periods and quality was maintained. As the cooler weather arrived, ripening returned quickly, placing pressure on the winery to cope with successive days of high crush volumes.

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
Acidity

3.36

5.6

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent

Bentonite



Closure

Screw top



Region

Murray Darling



Vegan

Yes