SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

MERLOT, TRENTHAM ESTATE

Vintage 2024



Most famous in its homeland of Bordeaux, Merlot is an early ripening variety with tannins that are invariably soft, making the wine a good early-drinking style.

TASTING NOTE

Deep red in colour with lifted aromas of cherry and mulberry with a hint of mocha; flavours of sweet plum and spice with subtle savoury French oak. A medium to full bodied wine with velvety tannins, smooth finish with nice length.

VINTAGE CONDITIONS

2024 was a great season with warm, mild weather, ideal for the vineyards but the harvest was delayed by 2 weeks due to cool weather.

VINIFICATION DETAILS

Once harvested, the grapes were de-stemmed, crushed and fermented on skins for 7 days before pressing. Following this, a portion of the wine was matured in a combination of new and aged French oak barrels. The wine was then blended and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	5.0
pH	**Acidity**
3.50	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Merlot	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	None	Screw top	Murray Darling	Yes