SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

MERLOT, TRENTHAM ESTATE

Vintage 2017

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, long and soft with a silky smooth finish.

VINTAGE CONDITIONS

'Late but great' sums up the 2017 vintage. Good rain in spring, followed by mild weather and only short heat waves resulted in grapes ripening slowly on the vine. It was certainly an unusually late harvest but the wines are something to be proud of – well balanced fruit, plenty of flavour and distinct varietal aromas.

VINIFICATION DETAILS

Once harvested, the grapes were de-stemmed, crushed and fermented on skins for 7 days before pressing. After pressing, 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
13.5

pH	Acidity
3.43	6.4

ATTRIBUTES

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

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