SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

PINOT NOIR, TRENTHAM ESTATE

Vintage 2022



The fruit for Trentham Estate's Pinot Noir is picked from their best vineyard: the grapes ripened slowly and evenly to result in great fruit quality.

TASTING NOTE

Sweet plum and cherry spice aromas; red berry fruits carry to the palate with some very subtle spicy French oak, finishing with soft, chalky tannins.

VINTAGE CONDITIONS

The 2022 vintage was another great season following the ideal 2021. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by a large rain event on Australia Day.
The vintage has produced beautiful wines with deep coloured, full flavoured reds.

VINIFICATION DETAILS

The grapes were de-stemmed and pumped through a chiller into the fermentation vessel at 5°C and cold soaked for 36 hours before yeast was added. Cold soaking is a winemaking technique used to increase the red berry characters in the wine. After the addition of yeast, the wine was fermented on skins for 5 days before pressing out. A portion of the wine was matured in French oak before blending and bottling.

TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.44	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Pinot Noir	Yes	75cl	Yes

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