

PINOT NOIR, TRENTHAM ESTATE
Vintage
2020


The fruit for Trencnam 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 strawberry 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 region enjoyed a typical start to a warm and dry growing season, with a little rainfall in November and December and with average spring temperatures evolving into a near perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and shown exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout the vineyards. Across the board, quality was outstanding!

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
3.50
Acidity
5.8
ATTRIBUTES

Origin
Australia

Variety
Pinot Noir

Malolactic Fermentation
Yes

Bottle Size
75cl

Vegetarian
Yes

Winemaker
Anthony Murphy

Fining Agent

Closure
Screw top

Region
Murray Darling

Vegan
Yes