SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

SHIRAZ, TRENTHAM ESTATE

Vintage 2024



First introduced to Australia in 1831 by James Busby, who collected cuttings from France, Shiraz continues to be the most predominant variety in Murray Darling.

TASTING NOTE

Dark vibrant red in colour with lifted aromas of black cherry and chocolate. On the palate concentrated dark fruit flavours are complimented by subtle oak characters of mocha and spice. Full bodied and well-structured with firm ripe tannins providing balance and length.

VINTAGE CONDITIONS

The 2024 vintage was another great season following the ideal 2022 & 2023. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather. The vintage has produced beautiful deep coloured, full flavoured reds

VINIFICATION DETAILS

Harvested throughout the night and early morning, the grapes were de-stemmed and pumped into the fermentation tank. The fruit was fermented on skins for 10 days using carefully selected yeast strains before pressing. After pressing, the wine was left to mature in both new and seasoned French & American puncheon barrels for 16 months. The wine was then blended and bottled early mid-November.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	4.8
pH	**Acidity**
3.50	6.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

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