

SHIRAZ, TRENTHAM ESTATE

Vintage

2020



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 region enjoyed a typical start to a warm and dry growing season with little rainfall in November and December, and average spring temperatures evolving into a near perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and show an 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!

TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.67

Acidity

6.2

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 12 months. The wine was then blended and bottled July 2021.

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent



Closure

Screw top



Region

Murray Darling



Vegan

Yes