

**SHIRAZ, TRENTHAM ESTATE**
**Vintage**
**2017**


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 complemented by subtle oak characters of mocha and spice. Full bodied and well structured with firm ripe tannins providing balance and length.

**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 and pumped into the fermentation vessel. The fruit was fermented on skins for 7 days before pressing. After pressing, the wine was matured in a combination of new and aged French and American oak barrels.

**TECHNICAL ANALYSIS**
**Alcohol**

14.5

**pH**

3.51

**Acidity**

6.4

**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