

NOBLE TAMINGA, TRENTHAM ESTATE

Vintage

2016



Taminga is a late-ripening variety well suited to producing a botrytis (also known as noble rot) style wine.

TASTING NOTE

A late picked botrytis style sweet wine made from the unique variety Taminga. Light yellow gold in colour with aromas of citrus blossom and honey; lusciously sweet with lingering flavours of apricot, orange peel and toffee. Beautiful acidity holds the wine all together.

VINIFICATION DETAILS

Once harvested, the fruit was destemmed and pressed. The intense, thick, syrupy juice was settled cold to remove all of the heavy solids. The juice was then fermented with a very neutral yeast to allow the spectacular fruit flavours to really shine. The ferment was then halted to retain the high natural sweetness. The wine was finished, stabilized and held cold until bottling in September 2023.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

11

108

pH

Acidity

3.68

7.2

ATTRIBUTES



Origin

Australia



Variety

Taminga



Malolactic Fermentation

No



Bottle Size

Half bottle



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent

Bentonite



Closure

Screw top



Region

Murray Darling



Vegan

Yes