

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.

AWARDS

Halliday: 92 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11	108
pH	Acidity
3.68	7.2

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Taminga	No	Half bottle	Yes
				
Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	Bentonite	Screw top	Murray Darling	Yes