

NOBLE TAMINGA, TRENTHAM ESTATE

Vintage

2014

TECHNICAL ANALYSIS

Alcohol

Residual sugar

11.0

108

pH

Acidity

3.70

7.2

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 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.

VINIFICATION DETAILS

Once harvested, the fruit was de-stemmed and pressed. The thick, syrupy juice was cold settled and racked to ferment with a neutral yeast before stopping the ferment sweet at 9.2 Baume. After clarification and stabilisation the wine was bottled without oak maturation.

ATTRIBUTES



Origin

Australia



Variety

Taminga



Malolactic Fermentation

No



Bottle Size

Half bottle



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent



Closure

Screw top



Region

Murray Darling



Vegan

Yes