SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

NOBLE TAMINGA, TRENTHAM ESTATE

Vintage 2013

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.0	132.0
pH	**Acidity**
3.95	8.0

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Taminga	No	Half bottle	Blank

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	Milk	Screw top	Murray Darling	Blank