

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