SECKFORD AGENCIES

TRENTHAM

TRENTHAM ESTATE

THE FAMILY NEBBIOLO, TRENTHAM ESTATE

Vintage 2017

TECHNICAL ANALYSIS

Alcohol
13.0

pH	Acidity
3.54	6.0

Trentham Estate's 'The Family' range of wines are from estate-grown Italian varieties and celebrate their Italian heritage's influence on grape growing and winemaking.

TASTING NOTE

A lighter red with complex aromas of spice and berry fruits. On the palate fruit flavours of blackberry and plum blend with complex spice and earthy characters. Ripe tannins provide great length and balance. In the vineyard Nebbiolo has variable crops with fruit colour ranging from light to deeply coloured red. The fruit matures late in the season with low sugar and high acid levels which makes it well suited for warmer climates.

VINTAGE CONDITIONS

'Late but great' sums up the 2017 vintage. Good rain in spring, followed by mild weather and only short heat waves resulted in grapes ripening slowly on the vine. It was certainly an unusually late harvest but the wines are something to be proud of – well balanced fruit, plenty of flavour and distinct varietal aromas.

VINIFICATION DETAILS

The grapes were crushed, de-stemmed and transferred into tank where they were inoculated with yeast. Fermented over an eight-day period with regular pumpovers to maintain a consistent temperature and to aid colour and tannin extraction from the skins. After pressing, a portion of the wine was matured in French oak barrels.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Nebbiolo	Yes	75cl	Yes

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