

COONAWARRA CABERNET SAUVIGNON, TRENTHAM ESTATE

Vintage

2012



Cabernet Sauvignon vines are perfectly suited to the Coonawarra region, where a magical combination of the terra rossa soil and cool maritime climate produce very high quality grapes.

TASTING NOTE

A vibrant red-purple colour with lifted violet and mint aromas. The palate has great length with balanced cassis fruit and dark chocolate.

VINTAGE CONDITIONS

2012 was considered an excellent vintage for Coonawarra. Mild days and cool nights were perfect conditions for producing great quality fruit.

VINIFICATION DETAILS

Low rainfall and a cooler than average growing season produced ripe fruit full of flavour at 12.5° Baume. The grapes were crushed and fermented to dryness then pressed and matured in oak for 12 months before blending and bottling.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.0

2.0

pH

Acidity

3.41

6.5

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent



Closure

Screw top



Region

Coonawarra



Vegan

Yes