

THE FAMILY VERMENTINO, TRENTHAM ESTATE

Vintage

2022



In honour of the Italian heritage of grape growing and winemaking. Estate grown grapes are picked early to retain crisp acidity producing aromatic wines with lively lemony characteristics.

TASTING NOTE

The Family Vermentino is light green in colour with lifted lemon blossom aromas. A subtle and crisp wine showing fresh green apple flavours with a lovely saltiness.

VINTAGE CONDITIONS

The 2022 vintage was another great season following the ideal 2021. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by a large rain event on Australia Day. The vintage has produced beautiful wines with lifted aromatic whites

VINIFICATION DETAILS

Harvested in mid-February in the cool of the night, the grapes were promptly crushed and gently pressed. The clean juice was inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics, before a long, cool ferment. After settling, the wine was stabilised and filtered before an early bottling capturing all the vineyard had to give.

TECHNICAL ANALYSIS

Alcohol Residual sugar

12.5 2.0

pH Acidity

3.28 6.7

ATTRIBUTES



Origin

Australia



Variety

Vermentino



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent



Closure

Screw top



Region

Murray Darling



Vegan

Yes