

THE FAMILY VERMENTINO, TRENTHAM ESTATE

Vintage

2021



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

2021 was one of the best vintages Trentham have ever had, with very mild weather, little rain and average to good crops, and the wines produced from it look great. The fruit flavours are beautiful and intense with the season bringing prolific dark, dense colours to the reds. The overall season has offered splendid results in the tank and barrel. A very exciting harvest.

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

11.5

pH

3.28

Acidity

6.0

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