

YARRA VALLEY PINOT NOIR, TRENTHAM
Vintage
2021


This Yarra Valley Pinot Noir is part of a carefully selected Reserve range that aims to epitomise the best these regions have to offer.

TASTING NOTE

Bright medium red colour with perfumed sour cherry and supporting French oak notes. Full, soft palate with berry and spice finishing with fine tannins – a great Pinot Noir vintage.

VINIFICATION DETAILS

Harvested during the cool early morning temperatures, the grapes were destemmed without delay, except for a small percentage of whole bunches which were added directly to the fermentation vessels. The fruit was allowed to soak at cool temperatures before fermentation commenced. The wine was gently pressed off skins before aging in French oak for 12 months. The re-vatted wine was allowed to settle before bottling. It was bottled under screw cap to preserve aromatics and fruit expression.

AWARDS

Halliday: 92 pts

Melbourne International Wine Competition: Gold

Sydney Royal Wine Show: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.1
pH	Acidity
3.47	5.3

ATTRIBUTES

Origin

Australia


Variety

Pinot Noir


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Anthony Murphy


Fining Agent

Closure

Cork


Region

Yarra Valley


Vegan

Yes