

The Family

TRENTHAM



2017 NEBBIOLI

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a “Love for Life”.

THE GRAPES

Nebbiolo is the king of north western Italian red varieties notably in the regions of Piedmont and Lombardy. In the vineyard Nebbiolo does have 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.

THE VINTAGE

‘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.

THE WINEMAKING

The grapes were crushed, de-stemmed and transferred into tank and inoculated with yeast. Fermented over an eight-day period with regular pump overs 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. The wine was then blended and clarified before being bottled in October 2016.

THE WINE

A lighter red with complex aromas of spice and berry fruits. On the palate fruit flavours of blackberry and plum are with complex spice and earthy characters. Ripe tannins provide great length and balance.

THE FOOD

Nebbiolo is a wine with Italian origin that goes best with Italian food. Enjoy this with pasta puttanesca or wood fired pizza.

ANALYSIS

Variety:	Nebbiolo
Region:	Murray Darling
Alcohol:	13.0%
Acid:	6.0 g/l
pH:	3.54
Sweetness:	Dry

love for life