

TRENTHAM

ESTATE

ESTATE GROWN CHARDONNAY 2024

INSPIRED BY OUR SURROUNDINGS WE REFLECT ON THE ESSENTIAL NATURE OF THE MURRAY DARLING TO CREATE WINES OF DISTINCTION AND SUSTAINABILITY.

THE GRAPES

Chardonnay is one of the most widely planted grape varieties in the world; a versatile variety that can produce a broad range of styles from light and lean to full and rich. Our style is shaped by the ripeness of fruit at harvest and our winemakers' techniques.

THE VINTAGE

The 2024 vintage was another great season following the ideal 2022 & 2023. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

THE WINEMAKING

Once harvested, the fruit was crushed, pressed and clarified. The ferment was carried out with select yeast with a portion fermented in 500L French oak puncheons. After some ageing the wine was blended, stabilised, clarified and bottled.

THE WINE

"It's a light straw green with tropical fruits and stone fruit complementing the soft, spicy oak. A medium bodied palate with good balance of fruit flavours and subtle oak." – Anthony Murphy, Winemaker.

THE FOOD

Enjoy with grilled trout, niçoise salad or juicy roast chicken.

ANALYSIS

Varietal:	Chardonnay
Alcohol:	13.0%
Acid:	6.5 g/l
pH:	3.50
Sweetness:	Dry

