

TRENTHAM

ESTATE

ESTATE GROWN SAUVIGNON BLANC 2024

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

THE GRAPES

The fruit was harvested in the first week of February from the three estate blocks. One of our oldest blocks, planted in the early 1990s, is low yielding and produces a rich and intense wine, with the supporting younger blocks bringing the varietal vibrancy to the final blend.

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

Harvested in the cooler parts of the night; crushed and destemmed and pressed to a settling tank. After a few days the juice was racked and fermentation was undertaken with a selection of yeast strains to really enhance the vibrant Sauvignon Blanc varietal characters. A long, cool fermentation allowed for the gentle aromatics to become centrepiece. The final wine was delicately finished and bottled early to capture the generosity of the wine.

THE WINE

Pale green in colour with lively aromatic notes of citrus blossom and gooseberry; the palate is long, crisp and refreshing with lime zest and tropical fruits. One of the best Sauvignon Blancs we have produced.

THE FOOD

Enjoy with hot smoked salmon, grilled snapper or a crunchy fresh salad.

ANALYSIS

Varietal:	Sauvignon Blanc
Alcohol:	12.5%
Acid:	6.5 g/l
pH:	3.25
Sweetness:	Dry

