

TRENTHAM

ESTATE

RESERVE

NOBLE TAMINGA 2016

This Noble Taminga is part of our carefully selected Reserve range that aims to epitomise the best these regions have to offer.

THE WINE

A late picked botrytis style sweet wine made from the unique variety Taminga. Light yellow gold in colour with aromas of citrus blossom and honey; lusciously sweet with lingering flavours of apricot, orange peel and toffee. Beautiful acidity holds the wine all together.

THE VINEYARD

Taminga is a variety developed by the CSIRO at Merbein, a late ripening variety well suited to producing a botrytis style wine. Botrytis on the grapes is encouraged as the botrytis draws moisture out of the berry, concentrating the flavours and sugars. The Taminga vines were planted in the early 1980s at the Murphy family property and are now synonymous with our dessert style wine.

THE WINEMAKING

Once harvested, the fruit was destemmed and pressed. The intense, thick, syrupy juice was settled cold to remove all of the heavy solids. The juice was then fermented with a very neutral yeast to allow the spectacular fruit flavours to really shine. The ferment was then halted to retain the high natural sweetness. The wine was finished, stabilized and held cold until bottling in September 2023.

THE FOOD

A perfect match with a selection of cheeses and dried fruits or with desserts such as pavlova and pannacotta.

ANALYSIS

Varietal:	Taminga
Region:	Murray Darling
Alcohol:	11.0%
Acid:	7.2 g/l
pH:	3.68
Residual:	108.0 g/l
Sweetness:	Sweet

