

TRENTHAM

ESTATE

BANKSIA

SAUVIGNON BLANC 2023

RESIDING ON THE BEAUTIFUL BANKS OF THE MURRAY RIVER, TRENTHAM ESTATE'S VIBRANT GARDEN IS ABUNDANT WITH WILDLIFE. IT IS HERE THAT THE LOCAL LORIKEETS MUNCH ON THE NATIVE BANKSIA FLOWER.

The Fruit, the Season & the Vintage

An incredible season that wasn't too hot provided us with sensational flavours in the field and the promise of wonderful things in the tank. With the focus on balanced flavours, we harvested all of the Sauvignon Blanc in the first week of February in the cool of the night.

The Winemaking & the Wine

The fruit was machine picked, crushed, destemmed and chilled on the way to the press, then pressed out and using only the free-run and light pressings fractions. The juice was then clarified and fermented at cooler temperatures to retain the stunning delicate fruit characters with a really gentle approach. This is a smashing wine full of crunchy aromatic and varietal notes of citrus blossom and pineapple with slightly sweet green herb notes. A wine of interest and personality.

What to Eat

Many mouth-watering combinations spring to mind – crab cakes with a cucumber salad, fried zucchini flowers filled with ricotta with a lemon mayo, or even the trustworthy old fish & chips. Got my boardies on ready for a swim!

The Numbers

Varietal: From both Anthony & Pat's home vineyard on the Estate and from one of our growers right next door, 100% Sauvy in the bottle
Region: Murray Darling, New South Wales , north side of the Murray!
Picked: 2nd - 5th February
Alcohol: 12.5%
Acid: 5.9 g/l
pH: 3.39
Sweetness: Dry, with just a touch of residual sugar left in the wine to soften the racy acid, about 3.5 g/l.

