

TRENTHAM

ESTATE

BANKSIA

ROSÉ 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

Initial flavours in the vineyard flowed to an early pick which enabled a slightly lower alcohol with wonderful flavour ripeness. The cracker year goes down as one of the best - mild weather with just a smattering of rain to keep everything fresh. The fruit all comes from our very own Estate vineyard from vines planted in 2007 by the Murphy Family. The fruit was harvested in the very early hours of the morning while at its coolest.

The Winemaking & the Wine

The fruit was machine picked, simply destemmed and chilled on the way to the press, pressed out and using only the light pressings, then clarified and fermented at relatively cool temperatures which drove a longer fermentation. We are super happy with the end result - the fruit forwardness, the grapefruit pith texture, the crescendo of pomegranate flavours and the incredible balance.

What to Eat

Pretty much anything from the ocean or the river will go well with this wine - think fresh, fleshy prawns, grilled Murray cod or chilli mussels. This wine is a great sipping wine so can be enjoyed just by itself, with good company of course. Make sure there's a few bottles in the fridge - goes down real easy!

The Numbers

Variety:	Anthony & Pat's home vineyard on the Estate, Shiraz of course
Region:	Murray Darling, New South Wales, north side of the Murray!
Alcohol:	12.5%
Acid:	5.4 g/l
pH:	3.19
Sweetness:	Pretty much dry, has 3 g/l residual sugar just to balance it out

