

TRENTHAM

ESTATE

BANKSIA

CABERNET SAUVIGNON 2022

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

What a pearler of a vintage 2022 was! Superb colour and flavours in the vineyard translated into these intense, fruit-rich wines that are drinking so well. Fruit from a collection of growers from both sides of the Murray River brought both structure and a range of varietal notes to the wines we made. The season was bang on with warm days, and a hint of rain just before Santa dropped in kept the vines fresh and healthy.

The Winemaking & the Wine

The fruit was machine picked then destemmed to the fermenter where ferment was started pretty much straight away. We nurtured these intense black berries with routine pump overs and lots of love and attention while listening to UB40 on the radio. After 7 days on skins the rich parcel was pressed out, finishing the last bit of ferment off skins to help preserve those bold and delicious blackcurrant flavours. A portion of the wine saw a touch of oak to help complete the wine. Big, bold and beautiful.

What to Eat

Think protein – a great flank steak off the barbecue with an array of delicious sides, or rotisserie chicken with chat potatoes and Caesar salad. Mmm, mouth-watering...

The Numbers

Varietal:	Cabernet Sauvignon sourced from Trentham's longest standing growers
Region:	Murray Darling, New South Wales
Picked:	25 th February
Alcohol:	13.5%
Acid:	7.2 g/l
pH:	3.46
Sweetness:	Dry, with 5 g/L of residual sugar just to balance the high acidity

