

# TRENTHAM



## *Estate*

### 2013 NOBLE TAMINGA

Through 100 years of grape growing our family have turned challenges into opportunities, values into principles – our life your wine.

#### The Wine

A late picked botrytis style sweet wine 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.

#### The Grapes

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 Winemaking

Once harvested, the fruit was de stemmed and pressed. The thick, syrupy juice was cold settled and racked to ferment with a neutral yeast before stopping the ferment sweet at 9.2 Baume. After clarification and stabilisation the wine was bottled without oak maturation.

#### With Food

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

#### Technical Information

Varietal/s:	Taminga
Region:	Murray Darling
Alcohol:	11.0%
Acid:	8.0 g/l
pH:	3.95

~ our life your wine. *TE*