



SMALL BATCH TRILLIANT





TASTING NOTES

Dark ruby in colour, raspberry and plum aromas. Medium bodied with fine lacy tannins and typical savoury notes from the Merlot portion of the blend. Drink now to 2030+

VINTAGE DETAIL

A challenging spring preceded an extremely long, warm summer with January recording 3.5° C above average temperatures. February through to march was dryer than normal leading to optimal picking conditions from early March to late April. A favorable vintage has been well rewarded.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANK
FERMENTATION:	INOCULATED
BARREL TYPE:	FRENCH OAK
NEW BARREL:	50%
MATURATION:	16 MONTHS
FINING:	YES
FILTRATION:	MEMBRANE FILTERED TO BOTTLE
ESTATE BOTTLED:	14/01/2021

WINE ANALYSIS

ALCOHOL:	13.00%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.6 G/L
TOTAL PRODUCTION:	513 CASES (6 BOTTLES)

56% Merlot, 39% Cabernet and 5% Malbec

WINEMAKERS NOTES

Harvested in mid-March to early April. Individual varietal parcels were fermented separately in stainless steel tanks followed by 16 months barrel maturation with final blending in December 2020.