

This first Trahere has a wonderful colour and an alluring floral perfume with rich red fruits – strawberry and cherry, together with gamey, earthy and spice undertones. On the palate, there is great concentration, fine detail, and texture. It's complex and intense and has silky fine tannins and a graphite like edge that adds to the detail and precision. There is a seamless and lingering aspect to this wine that adds great allure and sets it apart.



VINTAGE COMMENT

A wet spring with moderate temperatures resulted in good healthy canopies with lower than average yields across all our vineyards. Higher than average rainfall and moderate temperatures over the summer, together with some dry spells, resulted in slow ripening and concentration of flavour and good acidity. This vintage has produced some wonderful wines with great concentration and fine detail.

VINEYARDS :: CLONES

Spedding (50%) :: Calera, Pommard, Abel, Judd (38%) :: 115, McCutcheon (12%) :: MV6

HARVEST DATE :: YIELD

Handpicked 22nd March - 9th April 2021 :: 2.7 - 5.5t/ha

WINEMAKING

The fruit was handpicked, chilled and sorted carefully on our sorting table before being fermented with indigenous yeasts on skins for 17 days.

After pressing, the wine was transferred to barrel where it was aged for 13 months using 22% new French oak before undergoing a natural malolactic fermentation.

The wine was then bottled unfined and unfiltered.

PH :: TA :: ALCOHOL

3.44 :: 6.2g/L :: 13.0%

BEST DRINKING

2023 - 2033