



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Trentham Vermentino

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**Price** £14.99  
**Code** TREN020

A delightful and aromatic white wine from a great vintage. Clean, crisp and lively. So easy drinking and utterly moreish, have a glass on a warm summer's day!

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**Tasting Notes:**

Light green in colour with lively lemon and blossom aroma. A subtle and crisp wine showing fresh green apple on the palate coupled with delightful saltiness.

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Specification	
<b>Vinification</b>	The grapes are harvested in mid-February at night, where the nighttime temperatures are taken advantage of, they are picked early in the season in order to retain crisp acidity and lively lemony characteristics. On reaching the winery they are promptly crushed and gently pressed. The juice is then inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics, before a long, cool fermentation in stainless steel. After settling, the wine was stabilised and filtered before an early bottling
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Australia
<b>Region</b>	Victoria
<b>Area</b>	Murray Darling
<b>Type</b>	White Wine
<b>Grapes</b>	Vermentino
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Trentham Vineyards
<b>Producer Overview</b>	This family-owned, boutique winery is set right on the banks of the Murray River at Trentham Cliffs, just outside Mildura. Trentham's winery has been operating since 1988, where it has grown from the initial 30 tonne crush to a minimal but state-of-the-art facility handling up to 5,000 tonnes of top quality grapes each vintage. It allows the flexibility to perform different winemaking styles, resulting in the diverse and always consistent Trentham Estate wines. Today, Anthony is assisted with the making of Trentham's wines by winemakers Shane Kerr and Mark Holm, along with a dedicated team of cellar and laboratory staff. <b><a href="#">Read more online</a></b>
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Drink with Oysters, barbequed chicken or a caper and lemon salad