

trig point

Trig Point offers skilful blends showcasing the best Australian varietals. Delivering exceptional well balanced, fruit driven wines with seamless integration.

Now packaged with the award winning Lean and Green™ bottle. Same premium look but 18% - 28% lighter, less water, less energy, more freight efficient.



VINTAGE

2010

REGION

South Eastern Australia

COLOUR

Dark cherry red

BOUQUET

Lifted aromas of plum and blackberry complemented by hints mocha and spice notes.

PALATE

A vibrant wine with ripe plum, blackberry and subtle oak characters, supported by well-rounded tannins.

**WINEMAKING
TECHNIQUES**

Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast, to allow regional fruit expression.

The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine.

After we have pressed the wine, it is allowed to go through natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

ALCOHOL

13.5%

PH

3.85

ACIDITY

5.5 g/L

SUGAR

1.8 G/F

WINEMAKER

Justin Coates

FOOD MATCH

Beef schnitzel with black pepper wedges