

# TRINITY HILL

NEW ZEALAND



## TRINITY HILL | GIMBLETT GRAVELS CHARDONNAY | 2019

Region: Gimblett Gravels. Hawke's Bay

Vineyard Appellation: Tin Shed & Winery Blocks

Variety: 100% Chardonnay

Clones: 47% Clone 95 | 44% Clone 548 | 9% Clone 15

Harvest Detail: Picked: 5<sup>th</sup> to 15<sup>th</sup> March

Alc/Vol: 13.0%    TA: 5.0 g/L    pH: 3.46    RS: 1.18 g/L

**Winemaking:** The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a unique stony soil type. 2019 was a warm, dry season, ideal conditions for grape growing.

Hand-harvested fruit was gently pressed and fermented with indigenous yeast in 500 litre French oak puncheons. Indigenous yeast ferments help add complexity and texture. Malolactic fermentation was encouraged to soften acidity and give further richness. The wine received 14 months barrel aging then a further five months in tank on lees.

Bottled in October 2020.

**The Wine:** Fruit flavours are in the cool to moderate spectrum of citrus, white flowers, ripe grapefruit and stone fruit. The style is mid-weight with elegant oak nicely tucked in, providing texture and lingering flavours of cashew, roasted almond and gun flint.

The structure has a tight shape with the finesse and concentration that are hallmarks of Trinity Hill Chardonnay. It displays delicacy, but richness and the beautifully linear acidity makes it a fantastic match with food.

An excellent partner with white meats and seafood dishes.

Drink 2020 to 2026

[www.trinityhill.com](http://www.trinityhill.com)

