

Viognier 2012

Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	100% Viognier
Winemaker	Warren Gibson
Closure	Screwcap
ABV	13.8%
Residual Sugar	2.8g/L
Acidity	5g/L
Wine pH	3.77
Notes	Sustainable, Vegetarian

PRODUCER

Founded in 1993, Trinity Hill has become a byword for quality and consistency in Hawkes Bay. Having recognised the outstanding potential of the Gimblett Gravels soils, Trinity Hill became one of the region's early pioneers, planting vines on a barren plot which continues to produce exceptional wines today. Winemaker Warren Gibson, who has been with Trinity Hill since 1997, is also in charge of the 80 hectares of vineyard owned by Trinity Hill and knows Hawkes Bay and the Gimblett Gravels exceptionally well. The wines reflect this. Warren and his team make wines that show the best of what Hawkes Bay and the Gimblett Gravels can produce. The wines have an elegance, balance, drinkability and precision of flavour that makes them a joy to drink.

VINEYARDS

The Viognier grapes come from the free draining, deep, gravel soils and microclimate of the Gimblett Gravels region. The soils are deep river gravels, left by the Ngaruroro River as it changed course over many thousands of years. Their low fertility, along with the ability to control vine vigour by controlling soil moisture, give small crops with highly concentrated flavours and aromas. Trinity Hill produces from four of their own vineyard sites within the sub-region of Gimblett Gravels.

VINTAGE

2012 was a cool and late season in the Gimblett Gravels. Careful attention to picking dates - this vintage lasting from the 19th of March until the 3rd of April - enabled an excellent harvest of clean and outstandingly flavoured Viognier.

VINIFICATION

Hand-harvested fruit was gently whole-bunch pressed and then immediately transferred to barrel. Fermentation with wild yeasts took place in a range of aged French oak barrels but with no new oak component. Barrel fermentation and lees ageing were to create richness and complexity. The wine also underwent partial malolactic fermentation, after which it was blended and then bottled in February 2013.

TASTING NOTES

Pale yellow in the glass with a gold sheen. Distinct citrus blossom, fresh apricot and jasmine dominate the aromatics. On the palate, the rich, full and smooth texture is the defining feature of this variety. The exotic and sensual nature of this wine makes it a great substitute for Chardonnay or Pinot Gris.