

Trinity Hill Gimblett Gravels,  
**Gimblett Gravels Chardonnay 2016**  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Warren Gibson</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.34</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 Gimblett Gravels winegrowing area is a small sub-region in the Hawkes Bay, defined by a very unique stony soil type. This wine is sourced from Estate grown grapes in the Tin Shed and Winery vineyards.

## VINTAGE

A very late beginning to the season was followed by a very warm summer and early autumn period. The warm days were also combined with warm night-time temperatures and high humidity, particularly around the 2nd half of March. It was definitely a season to be close and vigilant with the vines.

## VINIFICATION

Hand-harvested fruit was gently pressed and fermented with indigenous yeast in 500 litre French oak puncheons. The wild yeast helped to add complexity and texture. Malolactic fermentation was encouraged to soften acidity and give further richness. The wine was aged for 11 months in large 500 litre puncheons (of which 40% were new). This was followed by a further 4 months in tank on lees.

## TASTING NOTES

The wine has flavours of citrus, white flowers and ripe grapefruit. The style is mid-weight with elegant oak providing texture and lingering flavours of cashew, roasted hazelnut 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.

## AWARDS

International Wine Challenge 2019, Gold  
International Wine Challenge 2019, Gold  
Decanter World Wine Awards 2018, Silver