

## Hawkes Bay Chardonnay 2018

### Hawkes Bay, New Zealand



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Damian Fischer</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>150cl</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 grapes are sourced from various vineyards throughout Hawkes Bay, including the sub-regions Bridge Pa, Maraekakaho, Haumoana, Gimblett Gravels and Ohiti. The soils are free draining with low fertility and the vines benefit from prevailing hot and dry westerly winds. The final blend is comprised of Chardonnay clones 15, 95 and 548. Yields are controlled to ensure Trinity Hill's philosophy of "quality over quantity".

### VINTAGE

The 2018 vintage started with a frost-free spring and good conditions for bud burst, flowering and fruit set. This was followed by a warm and relatively dry summer, which led to a very hot January and February. A large amount of rain fell in March (100 millimetres), resulting in an early harvest to avoid damage from humidity.

### VINIFICATION

Upon arrival at the winery, the grapes were gently whole-bunch pressed to yield a very clear juice. This helped to discourage phenolic pickup and improved the texture and ageing ability of the wine. Fermentation was carried out in French oak barrels using indigenous yeasts and the wine was then aged for 11 months in barrel, this was followed by four months on full lees in tank to add to the wine's rich texture.

### TASTING NOTES

On the nose, this wine shows typical fresh aromatics of citrus, white flowers and stone fruits. These aromas are complemented on the palate by a creamy richness from lees ageing and roasted hazelnuts and almonds, alongside hints of gunflint from the fermentation with indigenous yeasts in barrel.