

Trinity Hill Hawkes Bay,  
**Hawkes Bay Chardonnay 2020**  
Hawkes Bay, New Zealand



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Damian Fischer</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.49g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian</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 cool vineyard sites 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, dry westerly winds. Yields are controlled to ensure Trinity Hill's philosophy of "quality over quantity".

## VINTAGE

2020 was a superb vintage in Hawkes Bay. Spring was warm with frequent rainfall, which prompted an early budburst. Summer was favourably warm and dry. The 2020 harvest produced delicious, fruit-forward wines with excellent balance.

## VINIFICATION

Each vineyard was harvested separately, with the parcels gently pressed without crushing or destemming. Fermentations were carried out in a combination of stainless steel tanks and 500-litre French oak puncheons. The former preserving fruit flavour, the latter imparting complexity and texture. Malolactic fermentation and ageing on yeast lees for six months further enhanced complexity and mouthfeel.

## 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.

## AWARDS

Decanter World Wine Awards 2022, Silver