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| Grape Varieties | 32% | Merlot |
| | 30% | Cabernet Franc |
| | 28% | Cabernet Sauvignon |
| | 6% | Petit Verdot |
| | 4% | Malbec |

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| Winemaker | Warren Gibson |
| Closure | Screwcap |
| ABV | 13% |
| Residual Sugar | 2.17g/L |
| Acidity | 6.1g/L |
| Wine pH | 3.73 |
| Bottle Sizes | 75cl |

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 vineyards predominantly in the Gimblett Gravels region of Hawkes Bay. The soils are deep river gravels, left by the Ngaruroro River as it changed course over many thousands of years. These free-draining gravels can be more than 100 metres deep. Their low fertility, along with the ability to control vine vigour by controlling soil moisture, give small crops with highly concentrated flavours and aromas.

VINTAGE

2018 began with a very warm early season in Hawkes Bay, with a cool and humid late summer and autumn, which allowed the fruit to retain freshness during the ripening period. The 2018 vintage provided the perfect conditions to produce rich, supple and delicious ripe red varieties.

VINIFICATION

Individual vineyard blocks were harvested separately and then gently destemmed prior to fermentation. Subsequently, gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. Following fermentation, the skin maceration was extended for up to four weeks to further integrate and soften the tannins. The parcels spent 15 months ageing in a combination of small French oak barrels and stainless steel tanks, before blending and bottling.

TASTING NOTES

This wine has perfumed aromas of leather and plums derived from the Merlot, with hints of spice and red fruit characters from the Cabernets. The palate is rich and supple, with ripe tannins and an elegant finish.