

Trinity Hill Gimblett Gravels,  
**Gimblett Gravels Chardonnay 2019**  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Warren Gibson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.18g/L</b>
Acidity	<b>5g/L</b>
Wine pH	<b>3.46</b>
Notes	<b>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. Chardonnay clones selected for the blend were 95, 548 and 15.

## VINTAGE

2019 proved to be another exceptional vintage in Hawkes Bay. After the extensive rains before Christmas, the region encountered consistently warm daytime temperatures and moderate-cool nights - conditions that were perfect for ripening while still preserving fresh acidity. These steady conditions enabled the team at Trinity Hill to pick the perfect harvest time. Winemaker Warren Gibson says, "You could easily say there were seasons that were at least as good, but [2019] would be in the top 20%. In terms of the wine we have, I think it's certainly one of the best seasons we've ever had."

## VINIFICATION

The hand-harvested fruit for this wine was gently pressed before being fermented with indigenous yeasts, to add both complexity and texture, in 500 litre French oak puncheons. Malolactic fermentation was encouraged to soften acidity and give further richness. The wine spent 14 months in barrel, followed by a further five months in tank on lees before being bottled in October 2020.

## TASTING NOTES

The 2019 Gimblett Gravels Chardonnay displays aromas of citrus fruit, white flowers, ripe grapefruit and stone fruit. The palate is medium-bodied with flavours of cashew, roasted almond and gun flint, with hints of elegant and well-integrated oak. There is a delicacy to this wine but also a richness and beautifully linear acidity.

## AWARDS

International Wine Challenge 2021, Silver