

Trinity Hill Gimblett Gravels,
Gimblett Gravels Marsanne/Viognier 2019
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	58% Marsanne 42% Viognier
Winemaker	Warren Gibson
Closure	Stelvin Lux
ABV	14%
Residual Sugar	0.86g/L
Acidity	6.27g/L
Wine pH	3.73
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 Marsanne and Viognier grapes come from deep, free draining gravel soils and unique microclimate of the Gimblett Gravels region. The soils were deposited by the Ngaruroro River as it changed course over many thousands of years. Their low fertility and excellent drainage give small crops of grapes with highly concentrated flavours and aromas.

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 cool nights - conditions that were perfect for grapes to ripen while still preserving fresh acidity.

VINIFICATION

Hand-harvested fruit was gently whole bunch pressed and then immediately transferred to a selection of seasoned French oak barrels. Fermentation took place with indigenous yeast, and malolactic fermentation was allowed to take place. The wine was aged on lees in barrel for one year, to add richness and complexity, before bottling.

TASTING NOTES

The Viognier provides exotic aromatics of apricot, musk and jasmine and a luscious texture. Marsanne provides gentle honeysuckle flavours as well as structure and tension to balance the fullness of the Viognier.