# Trinity Hill Gimblett Gravels, Gimblett Gravels Tempranillo 2019 Gimblett Gravels, Hawkes Bay, New Zealand





Grape Varieties	88% Tempranillo
	12% Cabernet Sauvignon
Winemaker	Damian Fischer
Closure	Stelvin Lux
ABV	14%
Residual Sugar	0.26g/L
Acidity	4.7g/L
Wine pH	4.22
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 Tempranillo grapes for this wine come from the estate-owned Gimblett Stones and Gimblett Estate vineyards which benefit from deep, free draining gravel soils in the 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 moderate-cool nights – conditions that were perfect for ripening while preserving fresh acidity. The 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 grapes were de-stemmed, but not crushed, before being transferred to open top fermenters to undergo daily plunging. After fermentation, the wine was given an extended period on skins to assist with the texture and complexity of the tannins before being transferred to oak for a 17-month maturation period, in new and used French oak and American barriques. The wine was then bottled in November 2020.

#### **TASTING NOTES**

This Tempranillo shows attractive brambly, blackberry-like ripe fruits along with spicy complexity. The palate is rich and textural with beautifully soft tannins. Liquorice, chocolate and vanilla flavours linger on the finish.

