

Trinity Hill Gimblett Gravels,
`The Gimblett` Gimblett Gravels 2019
Gimblett Gravels, Hawkes Bay, New Zealand



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

Fruit is sourced from Trinity Hill's own sites in the Gimblett Gravels in the wider Hawkes Bay area. For the 2019 vintage, 94% came from Gimblett Stones and the remaining 6% from Gimblett Estate. Soils consist of river shingle deposited by the Ngaruroro River, and are extremely free draining and of low fertility. Each of the sites produce relatively small crops with intensely-flavoured, deep-coloured grapes.

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

Both varieties for were hand-harvested from individual blocks, then de-stemmed and fermented separately. The parcels were either hand plunged twice or pumped over once daily to aid optimum colour and tannin extraction. The total time on skins (including post-fermentation maceration) ranged from 13 to 46 days, which helped to improve the texture of the tannins while softening and stabilising the individual wines. Each parcel was matured in 100% new 225-litre French oak barriques for 15 months before being blended together in July 2020, and then returned to the same barrels for a further six months' maturation.

TASTING NOTES

Deep purple in colour, this wine boasts aromas of blackberries along with savoury hints of bramble, fresh cedar, liquorice, vanilla and toast. The Cabernet Franc lends beauty and fragrance to the elegance and restrained power of the Cabernet Sauvignon. On the palate, pure blackcurrant flavours, savoury oak, fine-grained tannins and juicy acidity combine effortlessly to produce a concentrated, textural palate that powers to a long and satisfying finish.

Grape Varieties **54% Cabernet Sauvignon**
43% Cabernet Franc
3% Tempranillo

Winemaker **Warren Gibson**

Closure **Stelvin Lux**

ABV **13.5%**

Residual Sugar **0.44g/L**

Acidity **6.3g/L**

Wine pH **3.89**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**