

Trinity Hill Gimblett Gravels,
Hawkes Bay Sauvignon Blanc 2021
Hawkes Bay, New Zealand



Grape Varieties	100% Sauvignon Blanc
Winemaker	Warren Gibson
Closure	Screwcap
ABV	13%
Residual Sugar	5.5g/L
Acidity	5.9g/L
Wine pH	3.12
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 Sauvignon Blanc grapes were sourced from vineyards located throughout the Hawkes Bay area, from the sub regions of Porangahau and Mangatahi. The soils are free draining with low fertility and the vines benefit from prevailing hot, dry westerly winds. The carefully selected sites produced beautiful aromatic characters and acidity for the Hawkes Bay Sauvignon Blanc. Optimal vineyard management and attention to detail allowed the grapes to be harvested at a time when the flavour profiles were at their maximum potential.

VINTAGE

2021 was an ideal vintage. Weather conditions leading up to the harvest were typical of a Hawke's Bay summer – warm, sunny days with moderately cool nights. As autumn arrived the season became cooler yet remained dry, providing ideal ripening conditions.

VINIFICATION

The fruit was destemmed and gently pressed to produce an elegant, fruit-driven wine with low phenolics. The juice was fermented at cool temperatures in stainless steel tanks to retain fresh fruit characters. A small amount of residual sweetness was retained to balance the acidity and the wine bottled early to preserve its youthfulness and vibrancy.

TASTING NOTES

This Sauvignon Blanc has aromas of lime, citrus and tropical fruits, with a distinct, intense, stone fruit character. These carry through to the palate where a touch of minerality gives a Sancerre-like textural character in the wine. The fresh acidity is balanced by a tiny amount of retained sweetness.