



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Warren Gibson</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.42g/L</b>
Acidity	<b>6.4g/L</b>
Wine pH	<b>3.35</b>
Bottle Sizes	<b>75cl</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 grapes are sourced from four vineyard sites in three distinct sub-regions throughout Hawkes Bay. 50% from the free draining soils of the Gimblett Gravels, 37% from the silty, sandy soils of Haumoana and 13% from the inland sub-region of Ohiti. Yields are controlled to ensure Trinity Hill's philosophy of "quality over quantity". All vineyards are planted using the traditional VSP trellis system, this maximises fruit development and ripening.

## VINTAGE

Weather conditions throughout the 2021 vintage were typical of a Hawkes Bay summer, with warm sunny days and moderately cool nights. As autumn arrived, the season became cooler yet remained dry, providing ideal ripening conditions.

## VINIFICATION

Each vineyard was harvested separately, with the parcels gently pressed without crushing or destemming. Fermentations were carried out using cultured and indigenous yeast, in a combination of stainless steel tanks (70%) and 500-litre French oak puncheons (30%), the former preserving fruit flavour, the latter imparting complexity and texture. Malolactic fermentation was discouraged post-fermentation in order to enhance the freshness of the wine. Ageing on yeast lees for six months further enhanced complexity and mouthfeel.

## TASTING NOTES

On the nose, this wine shows typical fresh aromatics of citrus, grapefruit and ripe stone fruits. These aromas are complemented on the palate by roasted hazelnuts and almonds, hints of gunflint and a creamy richness on the finish.