

Trinity Hill Gimblett Gravels,
Gimblett Gravels Marsanne/Viognier 2020
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	92% Marsanne 8% Viognier
Winemaker	Warren Gibson
Closure	Stelvin Lux
ABV	14%
Residual Sugar	0.67g/L
Acidity	5.9g/L
Wine pH	3.28
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

This small production wine is grown on Trinity Hill's "Gimblett Stones" vineyard in the unique Gimblett Gravels Winegrowing region of Hawkes Bay. Within this 167 hectare vineyard, a small 0.5 hectare block is planted with a mix of white Rhone varietals: Marsanne, Rousanne and Viognier. The warmest of the three Trinity Hill vineyards, Gimblett Stones, is sheltered from prevailing weather by Roys Hill and protected from frost by the nearby new course of the Ngaruroro River. The Gimblett Gravels Winegrowing District, covering 800 hectares, is strictly determined by the gravelly soils laid down by the old Ngaruroro River, which was exposed after a huge flood in the 1860's.

VINTAGE

The 2020 vintage can be characterised as a typical Hawkes Bay season, with long, hot days combined with moderate, cool nights. As Autumn arrived, the season became cooler yet remained dry, providing ideal ripening conditions whilst preserving natural acidity.

VINIFICATION

The fruit was hand-harvested prior to arrival at the winery where it was gently whole-bunch pressed and settled in tank overnight. Fermentation took place in a range of aged 228 litre French oak barriques and malolactic fermentation was discouraged post-fermentation to retain the wine's natural acidity and preserve Marsanne's delicate aromatics and perfume. After ageing on yeast lees for 17 months, the wine was blended in September 2021, before being filtered and bottled in October 2021 with no fining.

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.