

Trinity Hill Gimblett Gravels,  
`The Gimblett` Gimblett Gravels 2020  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties     **50% Cabernet Franc**  
                              **33% Cabernet Sauvignon**  
                              **17% Merlot**

Winemaker	<b>Warren Gibson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.68</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</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

Fruit is sourced from Trinity Hill's own sites in the Gimblett Gravels in the wider Hawkes Bay area: Gimblett Estate, Gimblett Stones and Tin Shed. Here, soils consist of river shingle deposited by the Ngaruroro River. These soils are extremely free draining and of low fertility. Each of the sites produce relatively small crops with intensely-flavoured, deep-coloured grapes.

## VINTAGE

The 2020 vintage had ideal conditions, with weather leading up to the harvest typical of a classic Hawkes Bay summer – long hot sunny days with moderate-cool nights. As Autumn arrived the season became cooler, yet remained dry, providing ideal ripening conditions while preserving natural acidity.

## VINIFICATION

Each variety was harvested from individual blocks in two distinct vineyards, de-stemmed and fermented separately. All parcels were pumped over once daily to aid optimum colour and tannin extraction. Total time on skins, including post-fermentation maceration, ranged from 15 to 21 days. This helped to improve the texture of the tannins while softening and stabilising the individual wines. Each parcel was matured either in new or seasoned 225-litre French oak barriques for 18 months before being blended in November 2021 and bottled in February 2022. The percentage of new oak in the final blend was 53%.

## 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.