

Trinity Hill Gimblett Gravels,  
**Hawkes Bay Sauvignon Blanc 2022**  
Hawkes Bay, New Zealand



Grape Varieties	<b>100% Sauvignon Blanc</b>
-----------------	-----------------------------

Winemaker	<b>Simon Fell</b>
-----------	-------------------

Closure	<b>Screwcap</b>
---------	-----------------

ABV	<b>12.5%</b>
-----	--------------

Residual Sugar	<b>4.95g/L</b>
----------------	----------------

Acidity	<b>7.8g/L</b>
---------	---------------

Wine pH	<b>3.32</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 Sauvignon Blanc grapes are sourced from vineyards located in the inland areas of Mangatahi and Takapau on the southern border of the Hawkes Bay region. The soils are free draining with low fertility. These cooler, later-ripening sites allow for the development of beautiful aromatic characters and preserve 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. The grapes were harvested over an extended time period which, when combined with a range of vineyard sites, maximised the diversity of aroma and flavour.

## VINTAGE

The 2022 vintage started out with significant rain in winter through to late spring marking the end of three years of drought, while a warm early December resulted in an abundant flowering and fruitset – a stark contrast to 2021. During the warm, dry summer it was apparent that crops were likely to be bigger than average so green harvesting, to reduce potential yield, was vital. From mid-February cool days and nights kept natural acidities high, but rainfall in March meant that extra care and attention was needed to maintain the health of the grapes. The resulting wines are expressive and elegant.

## 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 was bottled early to preserve its youthfulness and vibrancy.

## TASTING NOTES

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