

Trinity Hill Gimblett Gravels,
Gimblett Gravels Chardonnay 2021
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	100% Chardonnay
Winemaker	Simon Fell
Closure	Stelvin Lux
ABV	14%
Residual Sugar	2.25g/L
Acidity	6.6g/L
Wine pH	3.26
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 Gimblett Gravels winegrowing area is a small sub-region in the Hawkes Bay, defined by a very unique stony soil type. This wine is sourced from Estate grown grapes in the Tin Shed and Winery vineyards. Chardonnay clones selected for the blend were 95, 548 and 15.

VINTAGE

2021 was an ideal vintage. Weather conditions leading up to the harvest were typical of a Hawkes 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 hand-harvested fruit for this wine was gently pressed before being fermented with indigenous yeasts in 500 litre French oak puncheons and a small number of 228 litre French oak barriques, 37% of which were new. Malolactic fermentation was encouraged to soften acidity and give further richness. The wine then spent 11 months in barrel, followed by a further four months in tank on lees before being bottled with no fining and minimal filtration in July 2022.

TASTING NOTES

This Chardonnay displays aromas of citrus fruit, white nectarines, and citrus blossom. The palate is medium-bodied with flavours of toasted nuts, spices, and a slight note of flint, with hints of elegant and well-integrated oak. There is a delicacy to this wine but also a richness and beautifully linear acidity.

AWARDS

International Wine Challenge 2023, Gold