

Trinity Hill Gimblett Gravels,  
**`125 Gimblett` Gimblett Gravels Chardonnay 2021**  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Simon Fell</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.61g/L</b>
Acidity	<b>6.5g/L</b>
Wine pH	<b>3.26</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

The 125 Gimblett Chardonnay takes its name from the 125 Gimblett Road vineyard, also humbly known as the Tin Shed vineyard. This unique Chardonnay vineyard has silty soils over gravel, and is largely dry farmed, helping create a sophisticated, rich, and refined Chardonnay.

### 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 grapes were hand harvested before arrival at the winery where they underwent a gentle press. The juice was then fermented with indigenous yeasts in a combination of new 228 and 500 litre French oak barriques and puncheons. Malolactic fermentation was encouraged to soften the acidity and impart further richness. The wine spent 14 months on yeast lees building further texture and complexity before being racked out of barrel and bottled in June 2022 with no fining and minimal filtration.

### TASTING NOTES

This Chardonnay opens with aromas of white peach, grapefruit and citrus blossom, all of which combine beautifully with nuances of toasted oak. The palate is rich and concentrated with an underlying backbone of acidity keeping the wine precise and focused. Flavours of stone fruit and toasted nuts are complemented by a long and mouthwatering finish.

### AWARDS

International Wine Challenge 2023, Silver