



Grape Varieties	100% Sauvignon Blanc
Winemaker	Warren Gibson
Closure	Screwcap
ABV	13%
Residual Sugar	5.6g/L
Acidity	7.8g/L
Wine pH	3.25
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 Sauvignon Blanc grapes are sourced from vineyards located throughout the Hawkes Bay area, from the sub regions of Raukawa, Porangahau, Mangatahi and Bridge Pa. The soils are free draining with low fertility and the vines benefit from prevailing hot, dry westerly winds. The carefully selected sites produced beautiful aromatic characters and 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 the use of the range of vineyard sites, maximises the diversity of aroma and flavour.

VINTAGE

Weather conditions leading up to the 2024 harvest were 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.

VINIFICATION

The fruit was 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. Most components received a minimum of six months of lees contact in tank. A small component (10%) was fermented and aged in small 228 litre barriques to add complexity to the final blend.

TASTING NOTES

Gentle flavours and aromas of lime, citrus and lemongrass complement a distinct stone fruit character. A Sancerre-like textural component is balanced by fresh acidity and fruit sweetness.