

Botrytised Viognier 2010

Hawkes Bay, New Zealand



Grape Varieties	100% Viognier
Winemaker	Warren Gibson
Closure	Screwcap
ABV	13.4%
Residual Sugar	132g/L
Acidity	6.3g/L
Wine pH	3.9
Bottle Sizes	37.5cl
Notes	Sustainable, Vegetarian

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 20 hectare Gimblett Stones vineyard, in the Gimblett Gravels sub-region of Hawkes Bay. Here, soils consist of river shingle deposited by the Ngaruroro River. These soils are extremely free draining and of low fertility. The site produces relatively small crops with intensely flavoured and coloured grapes.

VINTAGE

2010 was an outstanding vintage in Hawkes Bay featuring a cool to moderate summer and a very long, dry autumn. Harvest of the botrytised Viognier grapes started on the 3rd of May.

VINIFICATION

The team wait until there is a good infection of noble botrytis in the grapes and then carefully hand-pick small quantities of fruit that show the desired clean, raisined characters. Picking usually takes place over a three week period, as botrytis develops. After picking each batch, bunches are de-stemmed and the raisined berries are crushed, allowing them to soak for some hours to soften the raisins and allow for easier extraction of the concentrated juice. They are then pressed out to retrieve the sweet liquor that is trapped in the berries. The essence obtained is then allowed to settle overnight to clarify and then put into French oak barriques for fermentation. This happens slowly over a five month period, when the fermentation stops, leaving a considerable amount of natural grape sugar in the wine. Bottling took place on the 23rd of February 2011.

TASTING NOTES

A beautiful deep golden colour with hints of green. The aromas are reminiscent of honey and crystallised apricots. The botrytis has a big effect, with hints of the floral citrus and jasmine aspects of Viognier showing. It is very luscious and concentrated, with strong flavours of dried fruits, especially apricots. The finish is very long and despite the sweetness, finishes dry with no cloying sugar as sometimes happens with this style of wine.