



## Trinity Hill Hawkes Bay, Botrytised Viognier 2010

### PRODUCER

Since its inception in 1993, partners John Hancock, who has been making wine in New Zealand for over 35 years, and Robert and Robyn Wilson, owners of The Bleeding Heart and The Don in London, have made Trinity Hill a byword for quality and consistency. Winemaker Warren Gibson has been with Trinity Hill since 1997. He is also in charge of the 80 hectares of vineyard owned by Trinity Hill, 47 of which are in the Gimblett Gravels and knows the Hawkes Bay and Gimblett Gravels exceptionally well. The wines reflect this, as they characterise the best of what Hawkes Bay can produce. They have an elegance, balance, drinkability and precision of flavour that makes them a joy to sell.

### 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.



### VINTAGE INFORMATION

<b>Vintage</b>	2010
<b>Region</b>	Hawkes Bay
<b>Grape Varieties</b>	100% Viognier
<b>Winemaker</b>	Warren Gibson
<b>Features</b>	Sustainable, Vegetarian
<b>Closure</b>	Screwcap
<b>ABV</b>	13.4%
<b>Residual Sugar</b>	132g/L
<b>Acidity</b>	6.3g/L
<b>Wine pH</b>	3.9
<b>Bottle Sizes</b>	37.5cl