



TRINITY HILL

2005 Gimblett Gravels Hawkes Bay Chardonnay

Vineyards: Gimblett Estate 65% and Stockbridge 35%.

These vineyards are both situated in the Gimblett Road region of the Gimblett Gravels Winegrowing District of Hawkes Bay, adjacent to each other.

Variety: Chardonnay clones Mendoza, 71% and 15, 29%.

Harvest Detail: 100% hand picked

Picked from 24/3/05 to 3/4/05.

Brix 22.2 to 23.0

Total acidity 6.6 to 8.5 g/l

pH 3.32 to 3.58

Bottling Detail:

14.2 % alcohol

5.4g/l acidity

3.30 pH

1 g/l residual sugar

Winemaking: Carefully selected hand picked fruit is gently whole-bunch pressed to encourage low phenolic pickup and elegance. Only the highest quality free-run juice is selected. This helps to improve the texture and aging ability of the wine. 100% of the juice was fermented and aged in 55% new, 35% one year old and 10% in older French oak barriques. 100% malo-lactic fermentation was used to soften the grape acidity and to compliment the Chardonnay character. Lees aging and regular stirring was used to increase complexity and mouth feel. The wine was blended after 10 months in barrel and bottled in February 2006.

The Wine: The characters typical of our Gimblett Road vineyards such as pineapple, grapefruit, fig and pear are evident. Mealy, biscuity barrel ferment and integrated oak characters add complexity. The wine displays the desirable character of elegance with power. This is a powerful wine, but it also shows softness and great balance.

The wine shows excellent aging potential and should be at its best by the year 2008, with a further 4 or 5 years potential.