



TRINITY HILL

2008 Gimblett Gravels Hawkes Bay Chardonnay

Vineyards: Gimblett Estate 100%. This vineyard is situated in the Gimblett Road region of the Gimblett Gravels Winegrowing District of Hawkes Bay.

Variety: Chardonnay clone Mendoza, 70% and clone 15, 30%.

Harvest Detail:

Hand Picked
Picked from 16-28/3/08
Brix 23.0 to 24.5
Total acidity 7.4 to 8.8 g/l
pH 3.33 to 3.38

Bottling Detail:

14.0 % alcohol
6.8g/l acidity
3.40 pH
1 g/l residual sugar

Winemaking: The moderate summer and long, warm autumn was perfect for white wine making, with excellent retention of fruit characters and acidity. Carefully selected 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 30% new, 60% one year old and 10% in older French oak barriques. 35% malo-lactic fermentation was used to soften the grape acidity and to complement the Chardonnay character. Lees aging and regular stirring was used to increase complexity and mouth feel. The wine was blended after 11 months in barrel and bottled in March 2009.

The Wine: Pineapple, grapefruit, fig and pear characters are evident; typical of our Gimblett Gravels vineyards. Mealy, biscuity barrel ferment and integrated oak characters add complexity. This is a powerful wine, but it also shows elegance and great balance.

The wine has excellent aging ability and should be at its best by the year 2011, with a further 3 or 4 years potential aging.