



# TRINITY HILL

## 2011 Gimblett Gravels Chardonnay

**Vineyards:** From a blend of three vineyards situated in the Gimblett Gravels Winegrowing District of Hawkes Bay.

**Variety:** Chardonnay clones 95, 15 and Mendoza

**Harvest Detail:**

Hand Picked 1<sup>st</sup> to 26<sup>th</sup> March

**Bottling Detail:**

13.0 % alcohol

6.5 g/l acidity

3.23 pH

1 g/l residual sugar

**Winemaking:** 2011 was a very warm summer in Hawkes Bay. The ideal fruit flavours of Chardonnay arrived on the vine untypically early. This enabled excellent retention of fruit characters and acidity at moderate ripeness and hence alcohol levels. Carefully selected fruit was gently whole-bunch pressed to encourage low phenolic pickup and elegance. This helped to improve the texture and aging ability of the wine. 100 % of the juice was fermented in French oak. The 25% new oak component was in 500 litre puncheons. The aim was to impart subtle oak and excellent lees aging conditions in these larger vessels. In coming years, 100% of the Chardonnay production will be in these vessels.

40% Malo-lactic fermentation occurred during the barrel-aging of the wine. 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 March 2012.

**The Wine:** Grapefruit, fig and fruit 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 also shows elegance and balance along with refreshing acidity.

The wine has excellent aging ability and should be at its best by the year 2013 to 2015, with a further 3 or 4 years potential aging. Enjoy with any food or otherwise nothing!