



## 2013 Gimblett Gravels Chardonnay

**Vineyards:** Sourced from Estate owned Tin Shed and Gimblett Estate vineyards

**Variety:** Chardonnay Clones 95 and 15

**Harvest Detail:**

Picked 27<sup>th</sup> February to 23<sup>rd</sup> March

**Bottling Detail:**

Alcohol	13.2 %
Titrateable acidity	6.0 g/l
pH	3.29
Residual sugar	1.6 g/l



**Winemaking:** The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a very unique stony soil type. 2013 was an excellent dry summer allowing for superb development and concentration.

Hand-harvested fruit was gently pressed and fermented with indigenous yeast in French oak 500 litre puncheons. The wild yeast ferments add complexity and texture. Malo-lactic fermentation was encouraged to soften acidity and give further richness. The wine received 12 months barrel aging on lees.

**The Wine:**

Fruit flavours are in the cool to moderate spectrum of citrus, white flowers and grapefruit. The style is mid-weight with elegant oak nicely tucked in providing texture and lingering flavours of cashew, roast hazelnut and gun flint. The structure has a tight, lean shape with the finesse and concentration that are hallmarks of Trinity Hill Chardonnay. It displays delicacy but richness and the beautifully linear acidity makes it a fantastic match with food. An excellent partner with white meats and seafood dishes. Drink to 2020