



2014 Gimblett Gravels Chardonnay

Vineyards: 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. This wine is sourced from Estate grown grapes in the Tin Shed and Gimblett Estate vineyards.

Variety: Chardonnay Clones 95 and 15

Harvest Detail:

Picked 27th February to 12th March

Bottling Detail:

Alcohol	13.5 %
Titrateable acidity	6.1 g/l
pH	3.27
Residual sugar	0.9 g/l



Winemaking:

Hand-harvested fruit was gently pressed and fermented with indigenous yeast in French oak 500 litre puncheons. The wild yeast ferments help add complexity and texture. Malo-lactic fermentation was encouraged to soften acidity and give further richness. The wine received 12 months barrel aging then a further 3 months in tank on lees.

The Wine:

Fruit flavours are in the cool to moderate spectrum of citrus, white flowers and ripe 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 2022