



# TRINITY HILL

NEW ZEALAND



## 2016 GIMBLETT GRAVELS CHARDONNAY

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Chardonnay

Clones 95, 15 and 548

Harvest Detail: Picked: 16<sup>th</sup> to 25<sup>th</sup> March

Alc/Vol: 13.0    TA: 5.7 g/l    pH: 3.34    RS: 1.9 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. 2016 was a particularly warm season in Hawkes Bay with a dry late Summer and early Autumn.

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 11 months barrel aging then a further 4 months in tank on lees.

**The Wine:** Fruit flavours are in the cool to moderate spectrum of citrus, white flowers, ripe grapefruit and melon. The style is mid-weight with elegant oak nicely tucked in, providing texture and lingering flavours of cashew, roasted almond and gun flint.

The structure has a tight 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 2024

[www.trinityhill.com](http://www.trinityhill.com)

