



# TRINITY HILL

## TRINITY HILL 2009 Gimblett Gravels Hawkes Bay Tempranillo

**Vineyard location:** Gimblett Gravels

**Variety:** Tempranillo 86%, Touriga Nacional 9%, Cabernet Sauvignon 4%, Viognier 1%

**Harvest Detail:**

Hand harvested 11-17/3/2009  
Brix 22.3 - 24.2o Brix  
6.8-7.1 g/l Total acidity  
3.43-3.66 pH

**Bottling Detail:**

13.7 % alcohol  
5.7 g/l Total acidity  
3.76 pH

**Winemaking:** 2009 was an exceptional year for reds in Hawkes Bay. A very hot, dry summer was followed by a mild autumn with a little rain, giving ripe, flavoursome fruit. The hand-picked grapes were destemmed but not crushed. The fermentation took place in stainless-steel fermenters, at warm temperatures, maximum 28oC. The cap was punched down or pumped over twice daily during the ferment. The must was pressed as soon as the ferment was finished, with the wine settled for a few days and then racked to a mixture of new and older French oak and American oak barriques plus stainless-steel. Regular racking takes place during the 11 month maturation in barrel. The wine was bottled in February 2010.

**The Wine:** Tempranillo is the red grape variety grown most widely in Spain, in a large range of climatic conditions and soil types. It is best know as the main grape used for making Rioja. It is also used in Portugal under the synonym Tinta Roriz, where it is used to make port and also the Duero dry reds. We grow it in the stony, free-draining and warm soils of the Gimblett Gravels. We blend in Touriga Nacional, also a port variety, to add complexity and depth. A touch of Cabernet Sauvignon helps with spine and some extra complexity. Viognier adds softness to the texture plus some floral aromatics.

Wild raspberry and plum fruit aromas with spice characterize the wine, with a little vanillin from oak barrels. This is a result of fully ripened fruit under our temperate conditions, which does not produce jammy or porty characters as can happen in a hotter climate. This is an elegant wine, with firm but not heavy tannin structure. The texture is also firm, but with suppleness, almost like a combination of Pinot Noir and Cabernet Sauvignon. There is great persistence of the wild fruit flavours and licorice on the finish.

The wine will age well for five years or so and can be drunk with any red meat or pork dish.