



TRINITY HILL

NEW ZEALAND

2014 Gimblett Gravels Tempranillo

Vineyard location: Gimblett Gravels

Variety: Tempranillo

Harvest Detail:

24th March to 2nd April

Bottling Detail:

| | |
|---------------------|-----------|
| Alcohol | 14.0% |
| Titrateable acidity | 5.6 g/l |
| pH | 3.86 |
| Residual Sugar | < 1.0 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. 2014 was an exceptional year for red wine in Hawkes Bay. A fantastic warm, late Summer was followed by a mild Autumn.

Hand-harvested grapes were de-stemmed but not crushed. Once fermentation had begun the cap was gently punched down or pumped over once or twice daily during the ferment. The must was pressed soon after the ferment was completed and then aged in a mixture of stainless-steel tanks plus French and American oak barriques. Stainless-steel aging maintains freshness in the blend.

The wine was bottled in August 2015.

The Wine:

Tempranillo is a red grape variety grown in many parts of Spain. It is perhaps best known in the making of the famous wines of Rioja.

Also it is found in Portugal under the synonym Tinta Roriz where it is used to make many of the famous Ports and Duero dry red wine styles.

The wine shows attractive brambly, blackberry-like ripe fruits along with spicy and exotic complexity. The palate is rich and textural with salivating soft tannins. Licorice, chocolate and sarsaparilla flavours linger on the finish. This wine will age extremely well for at least five years but equally can be drunk in its youth.

Red meat or pork would be an ideal match along with traditional Tapas-style dishes.

Drink 2014 to 2020.