



TRINITY HILL

NEW ZEALAND



2015 GIMBLETT GRAVELS TEMPRANILLO

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Tempranillo

Harvest Detail: Picked: 13th March to 2nd April

Alc/Vol: 13.5 TA: 6.2 g/l pH: 3.81 RS: <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. 2015 was a warm season in Hawkes Bay with a typically dry late summer and early autumn.

Hand-harvested grapes were de-stemmed but not crushed. Once fermentation had begun the cap was either gently punched down or pumped over 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 2016.

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 2016 to 2022.

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