



TRINITY HILL

NEW ZEALAND



TRINITY HILL | GIMBLETT GRAVELS | TEMPRANILLO | 2016

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Tempranillo

Harvest Detail: Picked: 25th March to 2nd April

Alc/Vol: 13.2 TA: 5.4 g/l pH: 3.95 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. 2016 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. After fermentation the wine was aged for an extended period of time with the skins (35 days). The wine was then drained and pressed to a mixture of American and French oak barriques for a period of 14 months

The wine was bottled in June 2017.

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 2017 to 2025.

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