



TRINITY HILL

2005 Gimblett Gravels Hawkes Bay The Gimblett

Vineyards: Gimblett Stones, Gimblett Estate and Stockbridge Vineyards in the Gimblett Gravels sub-region of Hawkes Bay.

Soils consist of river shingle, deposited by the Ngaruroro River. These soils are extremely free draining and of low fertility, growing low vigour vines producing small crops of intensely coloured and flavoured grapes.

Rootstock is 101-14. Vines are planted at 1.5 x 2.0 metres, spur pruned, with fruiting/cordon wire at 700mm. Vertical shoot positioned.

Cropping level varies, but we shoot thin before flowering, crop thin just prior to veraison and then take out less advanced bunches at the end of veraison. We would average 2.5 -3 tonnes/acre

Varieties: Merlot 61%, Malbec 21%, Petit Verdot 11%, Cabernet Franc 5% and Cabernet Sauvignon 2%

Harvest Detail:

Harvest date range: 25/03/05 to 20/04/05

Harvest analysis range: ph – 3.29 to 3.59

T.A.- 5.1 to 7.9 g/l

Brix – 23.4 – 24.9

Wine Analysis:

Bottled: February 2006

ph – 3.67

T.A. 5.8 g/l

Alcohol % - 13.8 %

Winemaking: Hand picked fruit was gently destemmed without crushing into closed top tanks for fermentation. Each variety and vineyard was harvested and vinified separately. Pumping over with controlled aeration took place over the fermentation period to extract colour and tannin as gently as possible. A post-fermentation maceration of the wine with the skins took place for a further three weeks or so to soften the texture and structure of the tannins. Daily tasting determined the optimum time to press the skins. The whole vinification process was tailored to make the tannins accessible. After a brief settling period to clarify the wine, it was put into small oak barrels, predominantly French, of which approximately 40% were new. Regular three-monthly racking followed to clarify the wines. After some 20 months in barrel, the individual components were assessed and blended.

The Wine: 2005 was an excellent vintage in Hawkes Bay. A good mild summer was followed by a superb warm, dry Indian summer. This blessing allowed us to hang the fruit out until it was perfectly ripe, still retaining the typical varietal characters of the grapes.

The 5 traditional varieties of Bordeaux, as grown in the Gimblett Gravels region of Hawkes Bay, have produced a wine of power, elegance and complexity. The beautiful rich red colour and the black fruits aromas and flavours are complimented by a mouth-filling structure and a fine-grained texture.

This is a fine wine for aging, but is also quite approachable in its youth.

Great for drinking with red meats and game, including duck.