



TRINITY HILL

2008 Gimblett Gravels Hawkes Bay The Gimblett

Vineyards: Gimblett Estate, Stockbridge and Tin Shed 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 6 -7 tonnes/hectare.

Varieties: Cabernet Sauvignon 43%, Merlot 41%, Petit Verdot 7%, Malbec 6% and Cabernet Franc 3%. Clones predominantly sourced from Bordeaux.

Harvest Detail:

Harvest date range: 17/03/08 to 19/04/08

Harvest analysis range: ph: 3.30 - 3.69

T.A: 4.4 - 7.3 g/l

Brix: 22.5 - 25.3

Wine Analysis:

Bottled: February 2010

ph: 3.65

T.A: 6.1 g/l

Alcohol: 14.0 % v/v

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 35 % were new. Regular racking followed to help clarify the wines. After some 20 months in barrel, the individual components were assessed and blended.

The Wine: 2008 was a very good vintage in Hawkes Bay. A temperate summer was followed by a superb and dry Indian Summer with generally average temperatures. 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 soft, mouth-filling structure and a fine-grained texture.

This is a fine wine for aging, 5-10 years, but is also quite approachable in its youth. Great for drinking with red meats and game, including duck.