



TRINITY HILL

NEW ZEALAND

2013 Gimblett Gravels “The Gimblett”

Vineyards: 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. This wine is made from Estate grown grapes in the Tin Shed and Gimblett Stones vineyards.

Varieties:

Cabernet Sauvignon 40 %, Merlot 30 %, Cabernet Franc 29 %, Petit Verdot 1 %

Harvest Detail:

22th March to 17th April

Bottling Detail:

Alcohol	13.4 %
Titrateable acidity	5.9 g/l
pH	3.70
Residual sugar	<1.0 g/l



Winemaking: 2013 was an exceptional year for red wine in Hawkes Bay. A fantastic warm summer was followed by a mild autumn with very few rain events. Hand-picked fruit was gently de-stemmed for fermentation. Each variety and vineyard parcel was harvested and vinified separately. Pumping over with controlled aeration took place during fermentation to gently extract colour and tannin. A post-fermentation maceration of up to three weeks helped improve the texture and structure of the tannins.

After a brief settling period for clarification, the wine was transferred to small French oak barrels of which 30 % were new. After 16 months in barrel, the individual components were assessed and blended.

Bottled October 2014

The Wine: “The Gimblett” is traditionally made from a blend of grape varieties. The Cabernet family gives structure and fresh aromatics. Merlot gives richness and mid-palate weight with Petit Verdot helping with complexity, density and colour.

The result is a wine with beautiful aromatics that include ripe blackberry, fresh blackcurrant and dried herbs. Structurally the wine is complex, powerful and

food-friendly when young. This structure will allow the development of further complexity over the next 10 years.

Try with red meat and game dishes.

Drink 2015 to 2025