



TRINITY HILL

2008 Hawkes Bay Chardonnay

Vineyards: Various vineyards throughout Hawkes Bay, including the sub-regions Gimblett Gravels, Clive and Maraekakaho.

Variety: Chardonnay Clones 15 and Mendoza

Harvest Detail:

Picked 17/3 – 24/03/08

Brix 20.8 – 24

Total acidity 8.2 – 11.3 g/l

pH 3.2 – 3.35

Bottling Detail:

13.0 % alcohol

6.5g/l acidity

3.35 pH

5g/l residual sugar

Winemaking: 2008 was an outstanding vintage in Hawkes Bay. A mild summer followed by an excellent autumn allowed full ripeness of the grapes, with concentrated aromas and flavours with a great acid balance. As a bonus, crop levels were also good.

The grapes were gently pressed without crushing or destemming to discourage phenolic pickup. This helps to improve the texture and aging ability of the wine. Only a small part of the juice was fermented and aged in French oak barriques with the balance fermented in stainless steel tanks. Malolactic fermentation was allowed to proceed for about 30% of the wine, helping to fatten the palate. The wine was blended after some 8 months aging on lees and bottled in January 2009.

The Wine: Typical fresh fruit characters from Hawkes Bay chardonnay such as grapefruit and melon are unencumbered with the minimal use of oak, in a Chablis vein. The wine is rich and round, with soft acidity and attractive sweet fruit.

The wine shows aging potential and should be at its best by the year 2010-2011. Maturation under good cellar conditions for a further 2 years will be well rewarded. Serve lightly chilled with seafood or poultry dishes, or as a wine on its own.