



TRINITY HILL

2010 Hawkes Bay Chardonnay



Vineyards: Various vineyards throughout Hawkes Bay, including the sub-regions Mangatahi, Raukawa, Clive, Bridge Pa and the Gimblett Gravels.

Variety: Chardonnay Clones 15, 95 and Mendoza

Harvest Detail:

Picked 22/3 – 14/04/10
Brix 21.0 – 24.6
Total acidity 7.4 – 9.2 g/l
pH 3.15 – 3.38

Bottling Detail:

13.1 % alcohol
6.8 g/l acidity
3.41 pH
<2g/l residual sugar

Winemaking: 2010 was a fantastic vintage for Chardonnay in Hawkes Bay. A moderate summer was followed by an excellent cool and dry autumn. This allowed for full ripeness of the grapes to be possible and lead to concentrated aroma and flavour development, along with a great natural acid balance.

The grapes were gently pressed without crushing or destemming to discourage phenolic pickup. This helped 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 April 2011.

The Wine: Typical fresh fruit characters from Hawkes Bay Chardonnay such as grapefruit and melon are unencumbered with the minimal use of oak. The wine is elegant but powerful and shows good aging potential. It should be drinking at its best by 2012-2014. 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.