



TRINITY HILL

2011 Hawkes Bay Chardonnay

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

Variety: Chardonnay Clones 15, 95 and Mendoza

Harvest:

Picked 1st - 28th March

Bottling Detail:

12.8 % alcohol

6.5g/l acidity

3.36 pH

<2g/l residual sugar

Winemaking: 2011 was a warm and early growing season in Hawkes Bay. Vintage for Chardonnay began in early March. The season allowed for full ripeness to be achieved at an early stage with moderate sugar levels and resulting alcohols.

The fruit from the various sites were harvested separately then gently pressed without crushing or de-stemming. This discourages phenolic pickup and helps to improve the texture and aging ability of the wine. The winemaking includes fermentation and aging in French oak for most of the wine with the balance being fermented in stainless steel tanks. Malolactic fermentation was allowed to proceed for about 40 % of the wine, helping make the palate more rich and complex. The wine was blended after 11 months aging on lees and bottled in June 2012.

The Wine: Typical fresh fruit characters of quality Hawkes Bay Chardonnay are evident including grapefruit, melon and fig. These are complemented on the palate by a creamy richness from aging on lees. The wine is elegant but powerful and has fresh acidity. It should be drinking at its best from 2012 - 2015. Maturation under good cellar conditions for a further 2 years will be rewarded.

Serve lightly chilled with seafood or poultry dishes, or as a wine on its own.