



TRINITY HILL

2012 Hawkes Bay Chardonnay

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

Variety: Chardonnay Clones 15, 95 and Mendoza.

Harvest:

Picked 14th March to 2nd April

Bottling Detail:

12.5 % alcohol

6.4 g/l acidity

3.38 pH

<1 g/l residual sugar

Winemaking: 2012 was a very cool and late season in Hawkes Bay. Vintage for Chardonnay began in mid-March. The cooler season meant the fruit was harvested with beautiful natural acidity and freshness. Moderate sugar levels result in subsequently lower alcohol levels than many other seasons. This is a trend that will ideally be continued in the future to enhance drinkability and fruit freshness.

Fruit from the various sites was 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 a percentage of indigenous fermentation and aging in French oak barrels. The balance is fermented in stainless steel tanks. Malolactic fermentation was allowed to proceed for a large percentage of the blend, helping to soften the acidity and make the palate more rich and complex.

The Wine: Typically fresh aromatics of quality Hawkes Bay Chardonnay are evident including citrus, white flowers and stone fruit. These are complemented on the palate by a creamy richness from aging on lees. Roast hazelnut, almond and hints of gunflint result from the indigenous fermentation in barrel. It displays delicacy but richness and is a fantastic match with many dishes. Think rich seafood or creamy roast chicken.

Drink 2013 to 2016.