



# TRINITY HILL

## 2013 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 7<sup>th</sup> March to 3<sup>rd</sup> April

**Bottling Detail:**  
13.3 % alcohol  
5.5 g/l acidity  
3.29 pH  
<1 g/l residual sugar



**Winemaking:** 2013 was a very dry growing season in Hawke Bay and included a typically warm late summer, perfect for Chardonnay winegrowing.

The grapes were sourced from four uniquely different vineyards sites in Hawkes Bay, each harvested separately and then gently pressed without crushing or de-stemming. This helped to discourage phenolic pickup and improved the texture and aging ability of the wine. The winemaking included fermentation with indigenous yeast, plus malo-lactic fermentation in a proportion of French oak barrels.

**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 2014 to 2018.