



TRINITY HILL

NEW ZEALAND

2014 Hawkes Bay Chardonnay

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

Variety: Chardonnay Clones 95, 15 and 548

Harvest:

Picked 22nd February to 23rd March

Bottling Detail:

Alcohol	13.4 %
Titrateable acidity	5.9 g/l
pH	3.34
Residual sugar	<1 g/l



Winemaking: 2014 was a warm growing season in Hawke Bay and included a typically dry 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 both indigenous yeast and malo-lactic fermentation and aging for 10 months in 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 2016 to 2020