



TRINITY HILL

NEW ZEALAND



2015 HAWKE'S BAY CHARDONNAY

Appellation: Hawke's Bay

Vineyards: Raukawa, Haumoana, Bridge Pa, Gimblett Gravels

Variety: Chardonnay, Clones 95, 15, 548

Harvest Detail: Picked: 10th March to 24th March

Alc/Vol: 12.9 TA: 5.6 g/l pH: 3.42 RS: <1.0 g/l

Winemaking: 2015 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 fermentation included both indigenous yeast and malo-lactic fermentation in French oak barrels for twelve months followed by three further months on full lees in tank.

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 2021

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