



TRINITY HILL

2013 Hawkes Bay Pinot Noir

Vineyard location: Fruit sourced from the Esprit Vineyard plus Mangaorapa and Oban Stations. These three vineyards sites are situated significantly south and inland of the Heretaunga Plains. Soil types include argyllite, sandstone, limestone and sandy loam.

Variety: 100% Pinot Noir: Clones are Abel, 115, 667, 777, MV6

Harvest Detail:

12th March to 3rd April

Bottling Detail: Dec. 2013

Alcohol	13.0 %
Titrateable acidity	5.6 g/l
pH	3.68
Residual sugar	< 1.0 g/l

Winemaking: 2013 was a very dry growing season in Hawke Bay and included a typically warm late summer. The grapes were harvested from three uniquely different vineyards sites in Central and Southern Hawkes Bay. The higher altitude of these inland sites result in more moderate conditions during the growing season. The harvest began when the flavour profiles were at their optimum and this aided in the development of the colour, acidity and texture expected in quality Pinot Noir.

Gentle handling of the fruit from harvesting through to the fermentation process helps retain the fresh primary fruit aromas typical of the variety. Approximately 20% of the fruit was fermented as whole bunches including traditional foot stomping in open top fermenters. This component aids in the retention of freshness and complexity. Maturation in the cellar was for 8 months in a combination of small 228l barriques and stainless steel tanks.

The Wine: Primary aromas of fresh raspberry, strawberry, plum and cherry are evident. The wine shows soft, velvety tannins and will develop complex forest-floor and earthy characters with bottle age.

Superb with salmon, poultry and game dishes.
Drink 2014 to 2017.

