



TRINITY HILL

2010 Hawkes Bay Pinot Noir

Vineyard location: Three vineyards in the cooler Hills to the South of the Heretaunga Plains in Hawkes Bay.

Variety: Pinot Noir: Clones DRC, 10/5, 115, 667 and 777

Harvest Detail:

Picked 22/03 – 14/04/10
Brix 22.1 – 24.0
Total acidity 6.2 – 10.4 g/l
pH 3.19 – 3.52

Bottling Detail: bottled 9/02/11

13.3 % alcohol
6.2 g/l Total acidity
3.60 pH
< 1 g/l r.s.

Winemaking: 2010 was generally a mild growing season in Hawkes Bay, with a cool summer and a warm autumn. The grapes for this wine were harvested from four different vineyards in central and southern Hawkes Bay where the higher altitude results in a cooler climate. This creates ideal conditions for the development of colour, flavour and texture in Pinot Noir, allowing us to harvest the grapes when the flavour profiles were at their optimum level, yet still retaining good acidity.

Crop levels were low due to cold weather during flowering but this helps to concentrate fruit flavor and aroma.

Gentle handling of the grapes and the fermentation process retains the raspberry and strawberry fruit aromas and gives the velvety, silky structure that is the attraction of Pinot Noir. About 6 months maturation in barrel adds to the complexity without dominating the fruit character. The wine was bottled on 9th February 2011, with a light filtration to prevent unintended microbial growth in the bottle.

The Wine: Aromas of raspberry, strawberry, plum and cherry are evident in this wine. The wine shows soft, velvety tannins, with the flavours of red fruits. The wine will develop lovely forest-floor, earthy characters with bottle age. Superb with salmon, poultry or game dishes. We recommend 2 to 4 years bottle aging.