

TRINITY HILL

NEW ZEALAND



TRINITY HILL | HAWKE'S BAY | PINOT NOIR 2016

Appellation: Hawke's Bay

Vineyards: Esprit, Mangaorapa,

Variety: Pinot Noir: Clones Abel, 115, 667, 777, MV6

Harvest Detail: Picked: 23th March to 1st April

Alc/Vol: 12.3 TA: 5.3 g/l pH: 3.73 RS: <1.0 g/l

Winemaking: 2016 was a warm season in Hawke's Bay with a typically dry, late summer and early autumn. Gentle handling of the fruit from harvesting through to the fermentation process helps retain the fresh primary fruit aromas typical of the variety. Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation.

Approximately 30 % 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 7 months in a combination of small 228 litre barriques and stainless steel tanks.

The Wine: Primary aromas of fresh raspberry, plum and brambly spice 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 2017 to 2020.

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