



TRINITY HILL

NEW ZEALAND



TRINITY HILL | HAWKE'S BAY SAUVIGNON BLANC

2018

Appellation: Hawke's Bay

Vineyards: Porangahau and Mangatahi

Variety: Sauvignon Blanc

Harvest Detail: Picked 13th to 21st March

Alc/Vol: 11.5 TA: 6.2 g/l pH: 3.24 RS: 5.0 g/l

Winemaking: The range of soil types include argillite and river gravels grown across a mix of Hawkes Bay climates.

Two carefully selected sites produced complementary and beautiful aromatic characters and fresh acidity.

Optimal vineyard management and attention to detail allowed the grapes to be harvested at a time when the flavour profiles were at their maximum potential.

The fruit was gently pressed to produce an elegant, fruit-driven wine. The majority of the juice was fermented at cool temperatures in stainless steel tanks to retain fresh fruit characters. Each batch received a minimum of 6 months lees contact in tank before blending. A further component (30 %) was fermented and aged in small 228 litre barriques with malolactic fermentation encouraged to promote complexity.

The Wine: Gentle flavours and aromas of lime, citrus and lemongrass compliment the distinct aroma of stone-fruit. A mineral element gives presence to a Sancerre-like textural character in the wine. The fresh acidity is balanced by a tiny amount of retained sweetness.

This is a great wine to enjoy with fresh shellfish or Asian inspired food matches. New season's asparagus or dishes featuring goat cheese would also be sensational matches.

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