



# TRINITY HILL

**2010 Hawkes Bay**

**THE TRINITY**

Dry red table wine

**Vineyard:** From various vineyards in the Gimblett Gravels.

**Varieties:** 37% Cabernet Sauvignon, 35% Cabernet Franc, 25% Merlot, 3% other

**Harvest Detail:**

Picked 23<sup>rd</sup> March to 30<sup>th</sup> April

Brix 22.0-25.0°

Total acidity 5.3 to 8.2 g/l

pH 3.19 to 3.60

**Bottling Detail:**

Alcohol content 14.3 % v/v

Total acid 6.3 g/l

pH 3.73

2 g/l residual sugar

**Winemaking:** 2010 was an outstanding vintage for all red varieties. Each individual grape variety was harvested separately and made into uniquely different wine lots. The grapes were gently de-stemmed prior to fermentation. Subsequently the colour and tannins were extracted by gentle and daily pumping over during fermentation. The skin maceration was extended for up to 3 weeks following fermentation to soften and integrate the tannins. Following 12 months barrel aging in a combination of small French oak and stainless steel tanks, the individual varieties were blended to create the ideal marriage of the components. Bottled in September 2011.

**The Wine:**

The 2010 "Trinity" is a robust but salivating blend of the classic Bordeaux varieties. A strong Cabernet family dominance gives the wine fantastic deep crimson colour along with the aromatics of pure blackcurrants and cigar box. Merlot adds ripe plum and red fruit notes. The palate is strong but juicy. The dark red fruits again dominate on the palate with hints of chocolate and licorice.

This is a wine that will drink beautifully in its youth due to the rich, velvet-like palate. However, there is sufficient strength to reward medium term cellaring (3 to 5 years).