



TRINITY HILL

2013 Hawkes Bay "The Trinity"

Vineyard: From vineyards in the Gimblett Gravels and Bridge Pa Triangle

Varieties: A Merlot predominant blend with smaller proportions of Tempranillo, Malbec and other alternative varieties

Harvest Detail:

22nd March to 17th April

Bottling Detail: January 2013

Alcohol	13.1 %
Titrateable acidity	5.2 g/l
pH	3.80
Residual sugar	0.2 g/l

Winemaking: 2013 was a very dry season in Hawkes Bay with a typically warm and late summer. A perfect season to produce delicious, ripe and robust red varieties.

Each individual vineyard parcel was harvested separately and then gently de-stemmed prior to fermentation. Subsequently, gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. Following fermentation, the skin maceration was extended for up to 3 weeks to further integrate and soften the tannins.

After 10 months aging in a combination of small French oak and stainless steel tanks, the individual blocks were blended to create the ideal marriage of components.

The wine was bottled in February 2014.

The Wine:

The 2013 Trinity is a Merlot predominant blend and includes smaller proportions of alternative varieties. These have added further complexity and palate interest. The leather and plum aromas of the Merlot combine with spice and red fruit characters of Tempranillo and Malbec. Cassis aromas and structural backbone are provided by the Cabernet family. Richness and soft, ripe tannins make a serious yet eminently drinkable wine.

This wine is made to be enjoyed while still quite young or will reward short term cellaring. It can be enjoyed with a wide range of different flavoured food.

Drink 3- 5 years from harvest date.

