



TRINITY HILL

NEW ZEALAND



2015 HAWKE'S BAY THE TRINITY

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels, Bridge Pa

Varieties: A Merlot predominant blend with smaller proportions of the Cabernet family and other alternative varieties.

Harvest Detail: Picked: 26th March to 24th April

Alc/Vol: 13.0 TA: 5.8 g/l pH: 3.70 RS: 3.0 g/l

Winemaking: 2015 was a very good season in Hawkes Bay with a typically dry 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 4 weeks to further integrate and soften the tannins. After 15 months aging in a combination of small French oak and stainless steel tanks, the individual blocks were blended to create the ideal wine.

The Wine: The 2015 Trinity red is a Merlot predominant blend and includes smaller proportions of other 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 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 flavored food. Drink 3- 5 years from harvest date.

www.trinityhill.com

