



TRINITY HILL

NEW ZEALAND



2016 FRANCESA

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Varieties: Touriga Francesa

Harvest Detail: Hand-picked, 22nd April

Alc/Vol: 18.0 % TA: 5.4 g/l pH: 3.60 RS: 79.0 g/l

Winemaking: This Vintage Port style wine is made from a lesser known but traditional Portuguese variety Touriga Francesa (*Franca*).

Grown in the stony, free-draining and warm soils of the Gimblett Gravels, hand-harvested fruit was de-stemmed and crushed. The fermentations were punched down frequently over the first few days until the residual sugar had reached the required level for fortification. Following fermentation and fortification, the wine was aged for two years in small oak barrels, true to the vintage port tradition.

The Wine: Typically a floral and fragrant wine with finesse and soft, supple tannins, Touriga Francesa is a particularly delicious wine in youth. True rewards will be gained from 5-15 years of well cellared bottle age.

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