



TRINITY HILL

NEW ZEALAND

## NV Gimblett Gravels Touriga

**Vineyard location:** Gimblett Gravels

**Variety:** Touriga Nacional 82 %, Touriga Francesca 18 %

**Harvest Detail:**

A multi-Vintage blend from 2004 to 2015

**Bottling Detail:**

19.0 % alcohol

5.6 g/l Total Acidity

3.60 pH

**Winemaking:**

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. Alcohol was then added to the ferment while still on skins to arrest the fermentation. The must was then pressed and allowed to settle, then transferred to French oak barrels of various sizes for maturation.

**The Wine:** This Port style wine is made from the traditional Portuguese varieties Touriga Nacional and Francesca. These varieties are the most important in the production of the classic Port wines of the Douro Valley in Portugal. They are grown in the stony, free-draining and warm soils of the Gimblett Gravels. This is a wine made and blended from multiple vintages. These components include complex, concentrated barrel aged material, the oldest of which comes from 2004. Younger, fresher, fruit driven wine is blended for complexity and freshness. This resulting Port style wine is crammed full of plum, chocolate and brambly fruit character. It can be drunk now or cellared for 5 - 10 years to gain further bottle complexity.

Plum and blackberry fruit aromas characterize the wine, with a hint of vanillin and spice from oak barrel aging. This is a result of fully ripened fruit under temperate conditions. The texture is rich and smooth, not cloyingly sweet and with tannins balancing the sweetness. There is great persistence of black fruit flavours on the finish. Imagine drinking it with a beautiful blue cheese or Parmigiano.