



TRINITY HILL

NEW ZEALAND



2016 HAWKE'S BAY SAUVIGNON BLANC

Appellation: Hawke's Bay

Vineyards: Raukawa, Porangahau and Mangatahi

Variety: Sauvignon Blanc

Harvest Detail: Picked: 14th March to 2nd April

Alc/Vol: 11.6 TA: 6.7 g/l pH: 3.42 RS: 2.5 g/l

Winemaking: 2016 was a fantastic season in Hawkes Bay. The three carefully selected sites produced beautiful aromatic characters and fresh acidity.

The range of soil types include limestone, argillite and river gravels grown across a mix of Hawkes Bay climates.

Optimal vineyard management and attention to detail allowed the grapes to be harvested at a time when the flavour profiles were at their maximum potential.

The fruit was gently pressed to produce an elegant, fruit-driven wine. The majority of the juice was fermented at cool temperatures in stainless steel tanks to retain fresh fruit characters. Most components received a minimum of 8 months lees contact in tank. A component (15 %) was fermented and aged in small 228 litre barriques to promote complexity in the blend.

The Wine: Gentle flavours and aromas of lime, citrus and lemongrass compliment the distinct aroma of stone-fruit. A mineral element gives presence to a Sancerre-like textural character in the wine. The fresh acidity is balanced by a tiny amount of retained sweetness.

This is a great wine to enjoy with fresh shellfish or Asian inspired food matches. New season's asparagus or dishes featuring goat cheese would also be sensational matches.

Serve lightly chilled, this wine will be best enjoyed while young and fresh (2 to 3 years from harvest date).

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