



TRINITY HILL

NEW ZEALAND



2015 GIMBLETT GRAVELS THE GIMBLETT

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Varieties: Cabernet Sauvignon 42%, Cabernet Franc 31%, Merlot 23%, Malbec 2%, Petit Verdot 2%

Harvest Detail: Picked: 26th March to 21st April

Alc/Vol: 13.3 TA: 5.9 g/l pH: 3.78 RS: <1.0 g/l

Winemaking: 2015 was a warm season in Hawkes Bay with a typically dry late summer and early autumn.

Hand-picked fruit was gently de-stemmed for fermentation. Each variety and vineyard parcel was harvested and vinified separately. Pumping over with controlled aeration took place during fermentation to gently extract colour and tannin. A post-fermentation maceration of up to four weeks helped improve the texture and structure of the tannins.

The wine was transferred to small French oak barrels of which 35 % were new. After 16 months in barrel, the wine was blended and bottled in October 2016.

The Wine: "The Gimblett" is traditionally made from a blend of grape varieties. The Cabernet family gives structure and fresh aromatics. Merlot gives richness and mid-palate weight with Malbec and Petit Verdot helping with complexity, density and colour.

The result is a wine with exotically perfumed aromatics that include ripe blackberries and red fruits plus hints of florals and dried herbs. There is superb clarity of flavours on the palate. Structurally the wine is complex, with textural tannins. This structure will allow the development of further complexity over the next 10 years.

Try with red meat and game dishes.

Drink 2017 to 2027

www.trinityhill.com

