



TRINITY HILL

NEW ZEALAND

TRINITY HILL | GIMBLETT GRAVELS MARSANNE/VIOGNIER | 2016

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: 51% Marsanne, 49% Viognier

Harvest Detail: Picked: 2nd to 19th April

Alc/Vol: 13.4 TA: 4.6 g/l pH: 3.66 RS: 5.3 g/l

Winemaking: The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a very unique stony soil type. 2016 was a particularly warm season in Hawkes Bay with a dry late Summer and early Autumn.

Hand-harvested fruit was gently whole-bunch pressed and then immediately transferred to barrel. The indigenous fermentation took place in a range of aged French oak barrels but with no new oak component. After aging on yeast lees in barrel for 14 months including malo-lactic fermentation, the wine was blended and then bottled in June, 2017. Barrel fermentation and lees aging is to aid in richness and complexity, however, no obvious oak character is sought.

The Wine: Marsanne and Viognier are the traditional white varieties found in the Rhone Valley of France. Viognier typically provides exotic aromatics of apricot, musk and jasmine and a slippery mouth-feel. Marsanne provides gentle honeysuckle flavours plus structure and tension to balance the obvious fruit of Viognier. The exotic and sensual nature of this wine makes it a great substitute for Chardonnay or Pinot Gris. The result is a versatile wine for food matching. Recommendations include various Asian-style dishes.

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