

TRINITY HILL

NEW ZEALAND



TRINITY HILL | GIMBLETT GRAVELS MARSANNE / VIOGNIER | 2017

Region: Hawke's Bay

Vineyard Appellation: Gimblett Gravels

Variety: 53% Marsanne, 47% Viognier

Harvest Detail: Picked: 17th March to 21st April

Alc/Vol: 13.0 TA: 4.9 g/l pH: 3.52 RS: 2.5 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. 2017 was a very warm early season in Hawkes Bay with a cooler, more humid late summer and 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. After aging on yeast lees in barrel for 12 months including malolactic fermentation, the wine was blended and then bottled in July, 2018. Barrel fermentation and lees aging is to aid in richness and complexity, however, no obvious oak character is sought.

Bottled in August, 2018

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.

Drink 2018 to 2022

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