

Gimblett Gravels Range





Trinity Hill Gimblett Gravels wines are crafted from vineyards within this small, sub-region of Hawke's Bay. Deposited by a wandering river, these unique, stony soils create exceptional wines of character and personality.

Appellation

Gimblett Gravels, Hawke's Bay

Variety

100% Chardonnay

Clones

54% Clone 95, 30% Clone 15, 14% Clone 548, 2% Mendoza

Alc/Vol 14.0%

Vineyards

Tin Shed - 125 Gimblett Rd

Harvest Detail

27th February - 13th March

TA 6.6 g/L

pH 3.26

RS 2.25 g/L

Winemaking

Weather conditions leading up to the 2021 harvest were typical of a Hawke's Bay summer – warm sunny days with moderately cool nights. As autumn arrived the season became cooler yet remained dry, providing ideal ripening conditions, while preserving natural acidity.

Hand-harvested fruit was gently pressed and fermented with indigenous yeasts in predominantly 500-litre French oak puncheons, and a small number of 228-litre French oak barriques. 37% of the barrels were new. Malolactic fermentation was encouraged to soften the acidity and impart further richness. The wine spent 11 months in barrel before being blended to tank for a further four months maturation on its veast lees to build additional texture and complexity. The wine was bottled in July 2022 with no fining and minimal filtration.

A superb wine of balance, concentration and finesse that are the hallmarks of Trinity Hill Gimblett Gravels Chardonnay.

The Wine

Aromas of white peaches, grapefruit and citrus blossom are complemented by hints of sweet spices, vanilla, and toasted nuts.

The wine is concentrated in the mouth yet remains fresh and vibrant thanks to a fine thread of natural acidity. Spicy/toasty oak flavours and gently drying tannins impart savoury complexity and tension on the palate, which finishes crisp, tangy, and dry with lingering citrus and spice flavours.

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Drink from 2023 to 2031.