TRINITY HILL

Trinity Hill Gimblett Gravels Range

THE GIMBLETT

Gimblett Gravels Red Blend | 2020

Trinity Hill Gimblett Gravels wines are our authentically hand crafted collection exclusively sourced from estate vineyards in the Gimblett Gravels sub-region of Hawke's Bay.

Appellation
Gimblett Gravels, Hawke's Bay

Vineyards
95% Gimblett Stones
5% Gimblett Estate

Variety
50% Cabernet Franc
33% Cabernet Sauvignon
17% Merlot

Harvest Detail
27th March - 15th April

Alc/Vol 14.0%

pH 3.68

TA 6.0 g/L

A superb "The Gimblett" of concentration, balance and length of flavour...
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Since 2005, "The Gimblett" has typically been a blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec, in varying proportions, depending on the strengths of the vintage. Thanks to a warm, dry growing season, the 2020 release is made from the three classic Bordeaux varieties.

Winemaking
Each variety was harvested from individual blocks in two distinct vineyards, de-stemmed and fermented separately. All parcels were pumped over once daily to aid optimum colour and tannin extraction. Total time on skins (including post-fermentation maceration) ranged from 15 to 21 days, which helped improve the texture of the tannins while softening and stabilising the individual wines.

Each parcel was matured either in new or seasoned 225-litre French oak barriques for 18 months before being blended in November 2021 and bottled in February 2022. The percentage of new oak in the final blend was 53%.

The Wine
The beauty and perfume of Cabernet Franc is complimented by the sophistication and refinement of Cabernet Sauvignon, and the generosity and plumpness of Merlot.

A youthful, deep purple colour; an enticing violet fragrance introduces aromas of ripe blackberries, blackcurrants, and black cherries, along with hints of bramble, liquorice, fresh cedar, vanilla bean, and toast.

A dense core of black fruit flavour, interlaced with fine-grained tannins, enrobed with toasty oak, and cradled by a fine thread of natural acidity, combine to produce a complex, textural, savoury palate with a long, succulent finish.

A superb "The Gimblett" of concentration, balance and length of flavour that will reward medium- to long-term cellaring.

Drink from 2022 to 2037. Decant before serving.