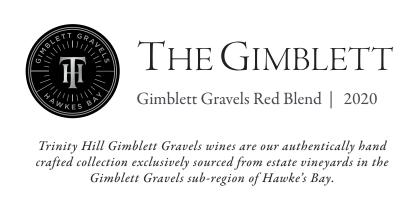


Trinity Hill Gimblett Gravels Range





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

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.

A superb "The Gimblett" of concentration, balance and length of flavour...

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 mediumto long-term cellaring.

Drink from 2022 to 2037. Decant before serving.

