



Trinity Hill Hawke's Bay & Regional Range

Hawke's Bay Sauvignon Blanc 2021

Trinity Hill Hawke's Bay wines are crafted from carefully selected sites and embody the unique qualities and characteristics of the region.



Appellation
Hawke's Bay

Variety
Sauvignon Blanc

Alc/Vol 13.0%

RS 5.5 g/L

Sub-Regions

Bridge Pa, Taradale, and Esk Valley

TA 6.3 g/L

pH 3.12

Winemaking

Sauvignon Blanc grapes were sourced from three sub-regions in Hawke's Bay contributing a range of aromas and flavours to the wine.

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. This allowed the grapes to develop maximum aroma and flavour while preserving natural acidity.

The fruit was destemmed and gently pressed with the juice fermented at cool temperatures in stainless steel tanks to capture the vibrant, fresh fruit characters. A small amount of residual sweetness was retained to balance the acidity and the wine bottled early to preserve its youthfulness and vitality.

Intense citrus/stone fruit flavours balanced by a savoury, mineral-like quality and salivating acidity.



The Wine

Lifted aromas of tropical fruits, limes and nectarines lead to a palate with intense citrus/stone fruit flavours balanced by a savoury, mineral-like quality and salivating acidity.

A delicious Sauvignon Blanc that be enjoyed on its own or partnered with fresh shellfish or Asian-inspired dishes. New season's asparagus or goat's cheese would also be sensational matches.

Serve lightly chilled, drink while young and fresh (two to three years from harvest date).