



TRINITY HILL

Gimblett Gravels Range



TEMPRANILLO

Gimblett Gravels | 2021

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

Varieties

93% Tempranillo/
7% Touriga Francesa

Alc/Vol 14.5%

RS Dry

Vineyards

57% Gimblett Stones/
43% Gimblett Estate

Harvest Detail

31st March & 2nd April

pH 3.98

TA 5.8 g/L

Tempranillo is a red grape variety widely grown in Spain, where it is best known as the principal variety in the famous wines of Rioja. As Tinta Roriz in Portugal, it is used, along with Touriga Nacional and Touriga Francesa, to make Port and dry red wines from the Douro Valley.

Winemaking

The 2020/2021 growing season was warm and dry, ideal conditions to produce deliciously ripe and rich Tempranillo. In a nod to the red wines from the Iberian Peninsula, a small amount of Touriga Francesa was co-fermented with the Tempranillo to add perfume and fragrance.

Hand-harvested grapes were de-stemmed but not crushed and transferred to a stainless steel closed-top fermenter. The must was pumped over once per day during fermentation to aid optimum colour and tannin extraction. This was followed by an extended period on skins post-fermentation to soften the tannins and enhance texture and complexity. Once drained off skins, the wine was allowed to settle before being transferred to a combination of seasoned 225-litre French and American oak barriques for maturation.

Delivers the richness, generosity, and structure one expects from Tempranillo.



After 12 months in barrel, the wine was blended in July and bottled in August 2022 respectively, with minimal fining and filtration.

The Wine

The 2021 Gimblett Gravels Tempranillo delivers the richness, generosity, and structure one expects from the variety. Attractive raspberry/blackberry aromas, along with liquorice, sweet spices, and dark chocolate, lead to a palate crammed with red/black fruit flavours. Tannins, with the consistency of cocoa powder, and vibrant acidity, contribute a mouthcoating texture and juiciness to the palate, which finishes long, succulent, and refreshing. This wine can be enjoyed in its youth, but it will age well for at least ten years. Red meat or pork would be an ideal match as well as traditional Tapas-style dishes.

Drink 2022 to 2032.

