



Trinity Hill Hawke's Bay & Regional Range

Hawke's Bay Chardonnay 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

100% Chardonnay

Clones

51% Clone 548, 18% Mendoza,
16% Clone 15, 15% Clone 95

Alc/Vol 13.5%

RS 1.42 g/L

Vineyards

50% Gimblett Gravels /
37% Haumoana / 13% Ohiti

Harvest Detail

Picked 23rd February - 30th March

TA 6.4 g/L

pH 3.35

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. Grapes were sourced from four vineyards in three distinct sub-regions in Hawke's Bay. Each vineyard was harvested separately with the fruit gently pressed without crushing or de-stemming. Fermentations were conducted in a combination of stainless-steel tanks and 500-litre French oak puncheons, using either cultured or indigenous yeast. The former preserving fruit flavour, the latter imparting complexity and texture. Malolactic fermentation was discouraged post-fermentation to enhance freshness and vitality and ageing on yeast lees for six months further enhanced mouthfeel.

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The Wine

Typical, fresh aromatics of quality Hawke's Bay Chardonnay are evident on the nose including ripe stone fruit, citrus, and grapefruit. These are complemented on the palate by a creamy richness, hints of roasted nuts and gunflint, and a mouthwatering finish. A delicious Chardonnay of richness and finesse that can be enjoyed on its own or partnered with food. Try it with rich seafood dishes or roast chicken.

Drink from 2022 to 2027.