

Gimblett Gravels Range







Gimblett Gravels | 2022

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

> Variety 100% Chardonnay

Clones 44% Clone 15, 39% Mendoza, 17% Clone 548

Vineyards 90% Tin Shed/10% Winery Blocks

Weather conditions leading up to

the 2022 harvest were typical of

a classic Hawke's Bay summer – warm sunny days with moderate-

cool nights. As Autumn arrived the season became slightly cooler and

wet, however these conditions were ideal for preserving natural acidity,

freshness and flavour development

for cooler ripening Chardonnay

Hand-harvested fruit was gently

pressed and fermented in 500-litre

French oak puncheons and 228L

Barriques, of which 46% were

new. Malolactic fermentation was

encouraged to soften the acidity

and impart further richness. The

wine spent 12 months in barrel

before being blended to tank for

a further six months maturation

on its yeast lees to build further

texture and complexity. The wine

was filtered and bottled in July

2023 with no fining.

Winemaking

clones.

A superb wine of balance, finesse, and complexity that are the hallmarks of Trinity Hill Gimblett Gravels

Harvest Detail 21st February - 3rd March

Alc/Vol 13.5%

TA 6.4 g/L

pH 3.27

RS 1.33 g/L

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The Wine

Chardonnay.

Fragrant aromas of white nectarines, citrus blossom and lime zest are complemented by hints of toasted nuts, flint, and savoury spices.

The wine is refined and complex yet remains fresh and vibrant thanks to a fine acid backbone. These qualities, combined with tangy stone fruit/ citrus flavours, integrated spicy/ toasty oak results in a delicious palate with a salivating, lingering finish.

A superb wine of balance, finesse and complexity that are the hallmarks of Trinity Hill Gimblett Gravels Chardonnay.

Drink from 2022 to 2030.