



## Trinity Hill Hawke's Bay & Regional Range



### Hawke's Bay Sauvignon Blanc 2023

*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 12.0%

RS 3.60 g/L

#### Sub-Regions

Mangatahi & Takapau

#### Harvest Detail

Picked early to mid April

pH 3.32

TA 7.8 g/L

#### Winemaking

Sauvignon Blanc grapes were sourced from Mangatahi, inland west of Hastings, and Takapau, near the southern border of Hawke's Bay. These cooler, later-ripening sub-regions allow the grapes to develop maximum aroma and flavour while preserving natural acidity, contributing a range of aromas and flavours to the final wine.

Winemaking was focused on capturing the intense aromatics and zesty, zingy flavours New Zealand Sauvignon Blanc is famous for. The fruit was destemmed and gently pressed with the clarified juice fermented at cool temperatures in stainless steel tanks over several weeks. A small amount of residual sweetness was retained to balance the acidity and the wine bottled early to preserve its vibrancy and freshness.

*A classic Hawke's Bay  
Sauvignon Blanc  
of roundness and  
drinkability...*



#### The Wine

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

A classic Hawke's Bay Sauvignon Blanc of roundness and drinkability that can be enjoyed on its own or partnered with fresh seafood or Asian-inspired dishes.

Approachable now, drink while young and fresh (two to three years from harvest date).

Serve lightly chilled.