



Trinity Hill Hawke's Bay & Regional Range



Hawke's Bay Chardonnay 2022

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

Clone 548, Mendoza, Clone 15,
& Clone 95

Harvest Detail

Picked Mid February - Early March

Alc/Vol 13.0%

RS 0.74 g/L

pH 3.36

TA 6.1 g/L

Winemaking

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 clones.

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 cultured yeasts to preserve fruit flavour, extended time on yeast lees added further complexity and texture. Malolactic fermentation was discouraged post-fermentation to enhance freshness and vitality and ageing on yeast lees

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for six months further enhanced mouthfeel.

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.