



Gimblett Gravels Range



MARSANNE / VIOGNIER

Gimblett Gravels | 2020

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

92% Marsanne/8% Viognier

Alc/Vol 14%

RS 0.67 g/L

pH 3.28

Vineyards

92% Tin Shed/8% Gimblett Estate

Harvest Detail

Picked 29th March (Marsanne) 10th
April (Viognier)

TA 5.9 g/L

Winemaking

Weather conditions leading up to the 2020 harvest were typical of a classic Hawke's Bay summer – long hot sunny days with moderate-cool nights. As Autumn arrived the season became cooler yet remained dry, providing ideal ripening conditions while preserving natural acidity.

Hand-harvested fruit was gently whole-bunch pressed, settled in tank overnight and then transferred to a range of aged 228-litre French oak barriques for fermentation. Malolactic fermentation was discouraged post-fermentation to retain the wine's natural acidity and preserve Marsanne's delicate aromatics and perfume. After aging on yeast lees for 17 months, the wine was blended in September 2021, before being filtered and bottled in October 2021 with no fining. While barrel fermentation and lees aging were used to impart complexity and richness, no obvious oak character was sought.

*Viognier contributes
captivating aromas
of apricot, musk, and
jasmine...*



The Wine

Marsanne and Viognier are white varieties that originate from the Rhone Valley in France. Marsanne provides structure, texture, and length on the palate with flavours of citrus blossom and honeysuckle. Viognier contributes captivating aromas of apricot, musk, and jasmine, and a voluptuous mouthfeel. The exotic and sensual nature of this wine make it an ideal substitute for Chardonnay or Pinot Gris, and a versatile wine with food. Try it with Asian-inspired dishes.

Drink from 2022 to 2027.