



# TRINITY HILL

## 125 GIMBLETT

Single Vineyard Chardonnay | 2022

*Trinity Hill Single Vineyard wines are crafted from small parcels chosen for their ability to best exhibit unique style and place.*



**Appellation**  
Gimblett Gravels, Hawke's Bay

**Variety**  
100% Chardonnay

**Vineyard**  
Tin Shed - 125 Gimblett Rd

**Clones**  
91% Clone 15 / 9% Clone 548

**Harvest Detail**  
Picked 21<sup>st</sup> February - 3<sup>rd</sup> March

**Alc/Vol** 13.5%

**RS** 0.86 g/L

**pH** 3.30

**TA** 5.6 g/L

Truly great Chardonnay is exhilarating. When all the elements – ripe fruit, savoury oak, refreshing acidity – are in balance, working together in harmony, the result is a sublime combination of richness and power coupled with sophistication and refinement. This is our vision when making Chardonnay and what we feel we have captured in this, our fourth, single vineyard Chardonnay release.

### Winemaking

Hand-harvested fruit from our “Tin Shed” vineyard was gently pressed and the juice fermented with 50% indigenous yeasts in a combination of new 228- and 500-litre French oak barrels. Malolactic fermentation was encouraged to soften the acidity and impart further richness. The wine spent 12 months in barrel then a further 6 months in tank on yeast lees, building further texture and complexity before being racked and bottled in July 2023 with no fining and minimal filtration.

*A fabulous wine of exquisite balance, poise and tension.*

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### The Wine

Scents of white peach, ripe grapefruit, and citrus blossom combine with toasty/nutty oak aromas to produce a complex and engaging bouquet.

The wine is rich and complex yet remains focused and composed with outstanding persistence and length of flavour. Stone fruit, citrus, toasty oak flavours, with gentle phenolics. A fine backbone of acidity combines effortlessly to produce a seamless, harmonious palate with a mouthwatering finish.

A fabulous wine of exquisite balance, poise, and tension.

Drink 2023 to 2033.