



TRINITY HILL

Gimblett Gravels Chardonnay 2023



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2023		
Volume:	750ml		
Vineyard:	Region: Gimblett Gravels, Hawkes Bay Vineyards: 97% Tin Shed, 3% Winery Block Variety: 100% Chardonnay Clones: 57% Clone 15, 10% Mendoza, 29% Clone 548, 3% Clone 95		
Vinification:	Hand-harvested fruit was gently pressed and fermented in 500-litre French oak puncheons and 228L Barriques, of which 57% 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 2024 with no fining.		
Bouquet:	Fragrant aromas of white nectarines, citrus blossom and lime zest are complemented by hints of toasted nuts, flint, and savoury spices.		
Palate:	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 wine of balance, finesse and complexity that are the hallmarks of Trinity Hill Chardonnay. Drink from 2022 to 2030.		
Cellaring:	7 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.38
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	5.3g/L	Hancocks Product:	17057