

TRINITY HILL

Gimblett Gravels Range



THE GIMBLETT

Gimblett Gravels Red Blend | 2022

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

Vineyards

100% Gimblett Stones

Variety

80% Cabernet Franc
20% Tempranillo

Clones

Cabernet Franc Clones 326, 214,
Tempranillo Clone D8V12

Harvest Detail

20th March - 21st April

Alc/Vol 14.0%

RS Dry

pH 3.80

TA 5.3 g/L

Weather conditions leading up to the 2022 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, with intermittent rain; however, early warm ripening conditions produced ripe, supple Cabernet Franc and Tempranillo varieties.

Complex aromas of brambly blackcurrants, plums and coffee grounds intermingled with hints of dried herbs, chocolate and sweet spices.



Winemaking

Each variety was hand-harvested from individual blocks from the Gimblett Stones vineyard, with the various clones de-stemmed and fermented separately. All parcels were gently hand plunged once daily, to aid optimum colour, with gentle tannin extraction; then pressed and matured in 225-litre French oak barriques (32% new), for up to 18 months before being blended and then aged a further 6 months in a 5000L Oak Oval before bottling in July 2025.

Franc is complemented by the sophistication and rustic character of Tempranillo.

Complex aromas of brambly blackcurrants, plums and coffee grounds intermingled with hints of dried herbs, chocolate and sweet spices.

The palate is intense and generous, framed with fine-grained tannins and juicy acidity, which combine to produce a succulent, supple, textural wine with the structure and capacity to develop further complexity over the next 10 – 20 years.

The Wine

The beauty and perfume of Cabernet

Drink from 2024 to 2045. Enjoy with Beef Bourguignon.

Decant before serving.