



TRINITY HILL

Gimblett Gravels Range



MARSANNE / ROUSSANNE

Gimblett Gravels | 2025

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

Alc/Vol

13.5%

Variety

88% Marsanne/12% Roussanne

RS

0.95 g/L

Vineyards

67% Tin Shed/33% Gimblett Stones

pH

3.30

Harvest Detail

Picked 18th March - 1st April

TA

5.7 g/L

Winemaking

Weather conditions leading up to the 2025 harvest were typical of a classic Hawke's Bay summer – long hot sunny days with moderate-cool nights. As Autumn arrived the season 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 and 500-litre puncheons for fermentation, (12% indigenous ferment). Partial Malolactic fermentation occurred post-fermentation to retain the wine's natural acidity and preserve Marsanne's delicate aromatics and perfume. After ageing on yeast lees for 9 months, the wine was blended, before being filtered and bottled with no fining. While barrel fermentation and lees ageing were used to impart complexity and

This wine's exotic and sensual nature makes it an ideal substitute for Chardonnay or Pinot Gris ”

richness, no obvious oak character was sought.

The Wine

Marsanne and Roussanne are white varieties that originate from the Rhône Valley in France. Marsanne provides structure, texture, and length on the palate with flavours of citrus blossom and honeysuckle. Roussanne contributes captivating aromas of peach, spice, and white flowers, and a freshness to the palate. The exotic and sensual nature of this wine makes it an ideal substitute for Chardonnay or Pinot Gris, and a versatile wine with food. Try it with Asian-inspired dishes.

Drink from now to 2030.

