TRINITY HILL

NEW ZEALAND




# TRINITY HILL | HAWKE'S BAY

# THE TRINITY | 2024

Sub-Regions: Gimblett Gravels

Vineyards: 100% Gimblett Stones

Varieties: 86% Cabernet Sauvignon (Clones 337,338,10 and 15), 14% Tannat

Harvest Detail: Picked 6th April- to 8th April

Alc/Vol: 14.0% pH: 3.85 TA: 5.9g/L RS: 1.10 g/L

**Winemaking**: Weather conditions leading up to the 2024 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 for Merlot grown on the Gimblett Gravels.

Each individual vineyard block was harvested separately and de-stemmed prior to fermentation. Gentle daily pumping over the skin's during fermentation helped extract a soft, complex structure. Extended maceration on skin following fermentation helped to further integrate and soften the tannins. Following aging in stainless steel tanks the individual blocks were blended to create the ideal wine.

**The Wine**: This red is predominantly Cabernet Sauvignon, with smaller amounts of Tannat adding further complexity, colour and lushness. Dark brooding plum and cassis flavours combine with perfumed notes of blackberry and white pepper produce a serious, yet eminently drinkable wine packed full of flavour and character.

A versatile wine that can be enjoyed on its own or partnered with a wide range of different flavoured foods.

Ready to drink now but will reward short- to medium-term cellaring (three to five years from harvest date).