



# TRINITY HILL

## Gimblett Gravels The Gimblett 2021



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	RED BLEND		
<b>Region:</b>	HAWKES BAY		
<b>Vintage:</b>	2021		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Appellation: Gimblett Gravels, Hawkes Bay. Vineyards: 96% Gimblett Stones, 4% Gimblett Estate 50% Cabernet Franc 46% Cabernet Sauvignon 4% Petit Verdot		
<b>Vinification:</b>	Each variety was harvested de-stemmed and fermented separately. All parcels were either pumped over once, or hand plunged twice daily to aid optimum colour and tannin extraction. Total time on skins ranged from 19 to 22 days, which helped improve the texture of the tannins while softening and stabilising the individual wines. Each parcel was matured either in new or seasoned 225-litre French oak barriques for up to 12 months before blending in May and bottling in June. Percentage of new oak 38%.		
<b>Bouquet:</b>	A beautiful violet fragrance precedes complex aromas of brambly blackcurrants and blackberries, intermingled with hints of dried herbs, fresh cedar, anise, sweet spices, vanilla, and toast.		
<b>Palate:</b>	There is excellent concentration and purity of flavour on the palate with a vibrant core of black fruit flavour wrapped in sheath of cedary, toasty oak. Fine-grained tannins and juicy acidity combine to produce a succulent, supple, and textural wine with the structure and capacity to develop further complexity over the next 10 years. Drink from 2023 to 2033. Enjoy with Beef Bourguignon. Decant before serving.		
<b>Cellaring:</b>	10-12 years		
<b>Technical Analysis:</b>			
Alcohol:	14.50%	pH:	3.89
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	6.4g/L	Hancocks Product:	17022