



# TRINITY HILL

## Gimblett Gravels Marsanne Viognier 2019



|                      |   |
|----------------------|---|
| <b>Category:</b>     | WINE  |
| <b>Style:</b>        | WHITE WINE  |
| <b>Variety:</b>      | WHITE BLEND   |
| <b>Region:</b>       | HAWKES BAY  |
| <b>Vintage:</b>      | 2019  |
| <b>Volume:</b>       | 750ml   |
| <b>Vineyard:</b>     | Region: Gimblett Gravels, Hawkes Bay. Vineyards: 58% Tin Shed/42% Gimblett Estate. Varieties: 58% Marsanne/42% Viognier.  |
| <b>Vinification:</b> | Hand-harvested, whole-bunch pressed & immediately transferred to barrel. Indigenous fermentation & malolactic fermentation took place in a range of aged 228-litre French oak barriques. Aging on yeast lees for 10 months, the wine was blended & returned to 500-litre French oak puncheons for further ageing before being re-blended & bottled in Nov & Dec 2020 respectively. While barrel fermentation, malolactic fermentation & lees aging adds richness & complexity, no obvio |
| <b>Bouquet:</b>      | Hand-harvested, whole-bunch pressed & immediately transferred to barrel. Indigenous fermentation & malolactic fermentation took place in a range of aged 228-litre French oak barriques. Aging on yeast lees for 10 months, the wine was blended & returned to 500-litre French oak puncheons for further ageing before being re-blended & bottled in Nov & Dec 2020 respectively. While barrel fermentation, malolactic fermentation & lees aging adds richness & complexity, no obvio |
| <b>Palate:</b>       | Hand-harvested, whole-bunch pressed & immediately transferred to barrel. Indigenous fermentation & malolactic fermentation took place in a range of aged 228-litre French oak barriques. Aging on yeast lees for 10 months, the wine was blended & returned to 500-litre French oak puncheons for further ageing before being re-blended & bottled in Nov & Dec 2020 respectively. While barrel fermentation, malolactic fermentation & lees aging adds richness & complexity, no obvio |
| <b>Cellaring:</b>    | 5 years   |

### Technical Analysis:

|   |                             |                         |                          |
|---|-----------------------------|-------------------------|--------------------------|
| Distributed by Hancocks Wine, Spirit & Beer Merchants | Alcohol: 14.00%             | pH: 3.73                | Free Phone: 0800 699 463 |
|   | Residual Sugar: <1g/L       | Packaging: 6 x 750ml    |                          |
|   | Titrateable Acidity: 4.1g/L | Hancocks Product: 17025 |                          |