



## Gimblett Gravels Range



# MARSANNE / VIOGNIER

Gimblett Gravels | 2019

*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

Hawke's Bay

### Varieties

58% Marsanne, 42% Viognier

**Alc/Vol** 14.0%

**RS** 0.86 g/L

### Vineyards

58% Tin Shed/42% Gimblett Estate

### Harvest Detail

Picked 27<sup>th</sup> March - 3<sup>rd</sup> April

**TA** 4.1 g/L

**pH** 3.73

### Winemaking

The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a unique stony soil type. 2019 was a warm, dry season, ideal conditions for grape growing.

Hand-harvested fruit was gently whole-bunch pressed and immediately transferred to barrel. Indigenous fermentation and malolactic fermentation took place in a range of aged 228-litre French oak barriques. After aging on yeast lees for 10 months, the wine was blended and returned to 500-litre French oak puncheons for further ageing before being re-blended and bottled in November and December 2020 respectively. While barrel fermentation, malolactic fermentation and lees aging adds richness and complexity, no obvious oak character is sought.

*Viognier typically provides exotic aromatics of apricot, musk, and jasmine...*



### The Wine

Marsanne and Viognier are the traditional white varieties found in the Rhone Valley of France. Viognier typically provides exotic aromatics of apricot, musk, and jasmine and a voluptuous mouthfeel. Marsanne provides gentle honeysuckle flavours plus structure and tension to balance the richness of Viognier. The exotic and sensual nature of this wine makes it an ideal substitute for Chardonnay or Pinot Gris. The result is a versatile wine for food matching. Recommendations include various Asian-style dishes.

Drink 2020 to 2025.

