



TRINITY HILL

2012 Hawkes Bay "The Trinity"

Vineyard: From vineyards in the Gimblett Gravels.

Varieties: Merlot, Cabernet Sauvignon and Cabernet Franc dominant

Harvest Detail:

23rd March to 26th April

Bottling Detail: January 2013

Alcohol	12.5 %
Titrateable acidity	5.4 g/l
pH	3.77
Residual sugar	2.4 g/l

Winemaking: 2012 was a cool and late season in Hawkes Bay. This allowed for slow but concentrated development of aromas and flavour. Each individual grape variety was harvested separately and made into uniquely different wine lots. The grapes were gently de-stemmed prior to fermentation. Colour and tannins were extracted by gentle and daily pumping over during fermentation. The skin maceration was extended for up to 3 weeks following fermentation to soften and integrate the tannins. Following 10 month aging in a combination of small French oak and stainless steel tanks, the individual varieties were blended to create the ideal marriage of the components.

The Wine:

The 2012 Trinity is a Merlot predominant blend including smaller proportions of Cabernet Sauvignon and Cabernet Franc. The inclusion of small percentages of other alternative varieties has added further complexity and palate interest. The leather and plum aromas of the Merlot combine with spice and red currant characters of Cabernet Franc. Cassis aromas and structural backbone are provided by Cabernet Sauvignon. Richness and soft, ripe tannins make a serious yet eminently drinkable wine.

This wine is made to be enjoyed while still quite young or will reward short term cellaring .It can be enjoyed with a wide range of different flavoured food. Drink 3- 5 years

