

# TRINITY HILL

## The Gimblett 2004

### Hawkes Bay, New Zealand



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SELECTIONS

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**Winery Principals** John Hancock, Robert & Robyn Wilson,  
Trevor & Hanne Janes

**Winemakers** Warren Gibson & Liam McElhinney

#### Wine Specifications

Cases imported	112
Alcohol	14.0 %
T/A	0.58 g/100ml
pH	3.67
Residual Sugar	<.01 g/100ml
Brix at Harvest	23.5 - 25.6
Cellaring	Up to 15 years
Harvest Dates	March 25 - May 3, 2004

#### Vineyards

##### Location

Gimblett Estate, Gimblett Stones, and Stockbridge vineyards in Gimblett Gravels.

##### Soils

Deep river gravels and alluvial silt.

##### Vines

4 to 12-year-old vines; conventional vineyard practices moving toward sustainable (accreditation pending).

#### Vintage

A damp late spring / early summer meant that the vine canopies were very healthy coming into the main ripening period. A warm, dry autumn allowed the grapes to hang on in good condition until they were physiologically ripe. The famous Hawkes Bay Indian Summer saved the harvest in similar fashion to the great 2002 vintage.

#### Vinification

Each variety was hand picked and fermented separately in stainless steel. Aerative pumpovers allowed for maximum extraction of color and tannins. Cultured and natural yeasts were used, with malolactic fermentation taking place in tank. Individual wine batches were allowed to undergo significant post ferment maceration. Aged for 20 months in French oak.

#### Winemaker's Notes

##### Blend

41% Cab. Sauv., 40% Merlot, 18% Cab. Franc, 1% Petit Verdot

##### Overall Impression

Complex, dense, and brooding.

##### Bouquet

Cassis, mulberry, plum, red currant, and violets.

##### Palate

Mixed berries, licorice, and leather.

##### Serving Suggestions

After generous decanting, this wine should be enjoyed in large glasses alongside roasted meats, hearty stews and well aged cheeses.

SRP US\$33.00



One of the elite  
'Top Ten'  
New Zealand wineries.  
Gourmet Traveller

90 points

*Wine Enthusiast*, 11/1/08