

TRINITY HILL

Hawkes Bay Trinity 2004

Hawkes Bay, New Zealand



1 800 823 5545
www.viapacifica.com

Winery Principals	John Hancock, Robert & Robyn Wilson, Trevor & Hanne Janes
Winemakers	Warren Gibson & Liam McElhinney
Wine Specifications	
Cases imported	200
Alcohol	13.5%
T/A	0.71 g/100ml
pH	3.45
Residual Sugar	.2 g/100ml
Brix at Harvest	23.0
Cellaring	Up to 7 years
Harvest Dates	March 25 - May 5, 2004

Vineyards

Location

Gimblett Gravels and Heretaunga Plains, Hawkes Bay.

Soils

Alluvial silts and deep river shingle.

Vines

6- to 15-year-old vines; conventional vineyard practices.

Vintage

2004 was an excellent season, with fruit ripening perfectly.

Vinification

Each variety was harvested and made into wine separately. All were destemmed prior to fermentation. Color and tannins were extracted by gentle daily pumpovers during fermentation, and maceration was extended to 3 weeks following fermentation. Individual wines were blended after 16 months of aging in a combination of oak and stainless steel.

Winemaker's Notes

Blend

52% Merlot, 23% Cab. Sauv., 22% Cab. Franc, 3% Syrah

Overall Impression

Ripe, complex, and eminently drinkable.

Bouquet

Blackberry, black pepper, currant, spice, leather, and plum.

Palate

Complex flavors of red berry, dark plums, and licorice.

Serving Suggestions

An ideal wine to enjoy with savory pies and rustic fresh cuisine.

SRP US\$21.00



Trinity Hill is one of Hawkes Bay's outstanding producers and one of the country's finest proponents of Syrah. With two 20-hectare holdings in the Gimblett Gravels, chief winemaker and bluesman John Hancock along with Warren Gibson (see Bilancia) and Michael Bell are fashioning dense, powerful yet supremely well-balanced wines that rank amongst the best wines New Zealand produces and come highly recommended.

eRobertParker.com, April 2008

Trinity Hill is consistently rated as one of the elite 'Top Ten' New Zealand wineries. With a focus on quality, John Hancock's wines are known for their great elegance, power, complexity, and balance.
Gourmet Traveller