

TRINITY HILL

Hawkes Bay Sauvignon Blanc 2006

Hawkes Bay, New Zealand

 VIA
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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	168
Alcohol	11.5%
T/A	0.73 g/100ml
pH	3.06
Residual Sugar	.6 g/100ml
Brix at Harvest	18.9 - 24.1
Cellaring	Up to 2 years
Harvest Dates	March 10 - April 1, 2006

Vineyards

Location

5 vineyards in Hawkes Bay (Mangatahi, Bayview, Clive, Porognahau, and Gimblett Gravels area)

Soils

Varied, from deep river gravels to alluvial silts.

Vines

4- to 12-year-old vines, predominantly VPS trellising.

Vintage

A very warm, dry summer was followed by a period of rain toward the end of March.

Vinification

Grapes were harvested over an extended period to increase complexity and maximize and diversify flavors. They were rapidly and gently pressed to produce an elegant, fruit-driven wine with low phenolics. The juice was cold-settled to clarify it and then cool fermented in stainless steel tanks to retain the fruit character. Bottled in late August 2006.

Winemaker's Notes

Overall Impression

"Summer in a bottle".

Bouquet

Gooseberry, citrus, passionfruit, nectarine.

Palate

Fresh and zingy with a fresh fruitiness. A mineral character lends a distinctly Sancerre-like style. The fresh acid is balanced by a tiny amount of retained sweetness. A modest alcohol level is a big plus for this style of wine.

Serving Suggestions

Served lightly chilled with shellfish and seafood, Asian foods, or goat cheese.

SRP US\$16.99



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