

TRINITY HILL
Hawkes Bay Sauvignon Blanc 2007
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	112
Alcohol	12.0%
T/A	0.7 g/100ml
pH	3.20
Residual Sugar	.3 g/100ml
Brix at Harvest	18.9 - 24.1
Cellaring	Up to 3 years
Harvest Dates	March 9 - 28, 2007

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

Overall volume and quality of the 2007 harvest was excellent. After one of the coolest Decembers on record, Hawkes Bay experienced one of the longest, driest autumns, which allowed wineries to pick on flavor and acid balance. Many parcels were harvested in pristine condition which allowed minimal intervention in the winery.

Vinification

No crushing or destemming. Fruit is immediately pressed with minimal handling as soon as received at the winery. Juice is chilled and settled for 48 hours prior to racking for fermentation. Fermented cool, in stainless steel. No malolactic fermentation. Bottled with a short lees contact time of around two months.

Winemaker's Notes

Overall Impression

Fresh, vibrant, exciting.

Bouquet

Mineral, citrus, gooseberry.

Palate

Nectarine, passion fruit, juicy acidity.

Serving Suggestions

Served chilled as an aperitif, or with fresh shellfish or Asian foods.

SRP US\$18



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