



# GRAPE-TO-GLASS

wines worth sharing

## Trinity Hill 'Gimblett Gravels' Marsanne / Viognier 2019

<b>Grape Varietals:</b>	58% Marsanne & 42% Viognier
<b>Growing Region:</b>	Gimblett Gravels, Hawke's Bay - NZ
<b>Chief Winemaker:</b>	Warren Gibson



This is a blend of Marsanne sourced from the Tin Shed Vineyard and Viognier from the Gimblett Estate Vineyard. Both are situated in the Gimblett Gravels winegrowing area, which is a sub-wine-region within Hawke's Bay, that has been defined by its distinctive stony soil type.

Marsanne and Viognier are the traditional white varietals found in the Rhône Valley of France. Marsanne can provide gentle honeysuckle flavours plus good acid structure and tension to balance the more generous nature of Viognier, which typically provides apricots and jasmine aromatics and a voluptuous mouthfeel - and both work so well together in this engaging expression.

For this wine, the hand-harvested fruit was gently whole-bunch pressed and immediately transferred to oak barrels. An indigenous fermentation and malolactic fermentation took place in a range of aged traditional sized French oak barriques. After aging on lees for around 10 months, the wine was blended and returned to 500-litre French oak puncheons for further ageing and bottled in late 2020. The barrel fermentation and lees aging has added a richness, complexity and an evident breadth to the wine.

On the nose an inviting aroma of honeysuckle, quince, almonds and jasmine lift from your glass. The palate has a confident presence and an engaging texture from its diligent time in French oak barrels. Both varietals showcase their elegance and appealing characters, balancing natural acidity and luscious nuances. The exotic flavours and sensual nature is highlighted by a local minerality and wrapped tightly in crostini oak giving the wine breath and a longer than expected encounter on a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Trinity Hill 'Gimblett Gravels' Marsanne/Viognier has 14% Alc. Made in a dry style. Chill gently and serve in a generously shaped wine glass at 9°- 10°C.

### Cellaring Potential:

Drinking well this season; plus will age nicely for another 3 - 4 years.

### Food Pairing Suggestions:

Perfect wine pairing with grilled/bbq'd whole fish, tempura seafood, Asian dumplings, arancini balls, homemade gnocchi w/ pumpkin puree, along with pesto dips and hummus on crusty bread - *enjoy.*

***An engaging and versatile Marsanne / Viognier blend with a broad appeal.***

