

VINO FINO

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TRINITY HILL GIMBLETT GRAVELS CHARDONNAY 2022



Original price was: \$44.99. ~~\$35.99~~ Current price is: \$35.99.

Truly stylish Hawkes Bay Chardonnay



Product Code:	5276	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Trinity Hill Gimblett Gravels Chardonnay, often referred to as the Black Label, is consistently one of the very best to come out of Hawkes Bay yet the pricing has stayed surprisingly reasonable.

Winery notes (2022 Vintage)

"Fragrant aromas of white nectarines, citrus blossom and lime zest are complemented by hints of toasted nuts, flint, and savoury spices. The wine is refined and complex yet remains fresh and vibrant thanks to a fine acid backbone. These qualities, combined with tangy stone fruit/citrus flavours, integrated spicy/toasty oak results in a delicious palate with a salivating, lingering finish. A superb wine of balance, finesse and complexity that are the hallmarks of Trinity Hill Gimblett Gravels Chardonnay.

Hand-harvested fruit was gently pressed and fermented in 500-litre French oak puncheons and 228L Barriques, of which 46%

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were new. Malolactic fermentation was encouraged to soften the acidity and impart further richness. The wine spent 12 months in barrel before being blended to tank for a further six months maturation on its yeast lees to build further texture and complexity. The wine was filtered and bottled in July 2023 with no fining."

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2023 (2022 Vintage)

"Gorgeously complex and enticing, the bouquet shows golden peach, fig, vanilla and roasted hazelnut aromas with a hint of brioche. The concentrated palate displays terrific weight and depth, wonderfully complemented by creamy texture and expansive mouthfeel. Stylish and refined with a persistent satisfying finish. At its best: now to 2032."

Rated Excellent & 94/100 Cameron Douglas MS, October 2023 (2022 Vintage)

"A rather enticing bouquet of fresh yellow and white peaches, layers of lees and barrel spices, a seam of wood smoke and classic stony earth soil suggestions. Lovely weight and tension as the wine touches the palate. Flavours of stone fruits and citrus along with spices and smoke mirror the bouquet. A complete wine with mouthfeel and poise, length and complexity. Best drinking from 2024 through 2030."

93/100 Bob Campbell MW, The Real Review (2022 Vintage)

"Appealing chardonnay with white peach, citrus/grapefruit, hazelnut, vanilla bean, and spicy oak flavours. The wine has a good balance of fruit sweetness and acidity, giving a pleasantly dry finish. Good now but no rush."

Reviews for previous vintages below...

95/100 IWC Judge's Comments (2021 Vintage)

"Elegant lifted nose of vanilla and ripe nectarine. Savoury weave of mineral acidity. Sweet and spicy finish. Class in a glass."

4 Stars Cuisine NZ Chardonnay Tasting, August 2023 (2021 Vintage)

"A traditional, dare I say 'old-school' style of chardonnay that's unashamedly big and bold. Rich and full bodied with generous and opulent flavours through the fleshy palate. A bright spine of acid brings the palate to life and creates lift and length."

5 Stars Michael Cooper (2020 Vintage)

"The classy, multi-faceted 2020 vintage has a powerful presence. Hand-picked from vines planted in 2008 in deep, silty soils overlying gravels in the Tin Shed Vineyard, it was fermented and matured on its yeast lees for a year in all-new French oak puncheons. Bright, light lemon/green, it has a highly fragrant, complex bouquet. Full-bodied, it is notably concentrated, with deep, ripe stonefruit flavours, fresh acidity, and a very harmonious, finely structured finish. Still youthful, with obvious potential for cellaring, it should be at its best 2024+."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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