

# VINO FINO

Explore a World of Wine

## TRINITY HILL GIMBLETT GRAVELS CHARDONNAY 2023



\$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:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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 (2023 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 wine of balance, finesse and complexity that are the hallmarks of Trinity Hill Chardonnay. Drink from 2022 to 2030.

Hand-harvested fruit was gently pressed and fermented in 500-litre French oak puncheons and 228L Barriques, of which 57% 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

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and complexity. The wine was filtered and bottled in July 2024 with no fining."

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**5 Stars & 95/100 Sam Kim, Wine Orbit, August 2024** (2023 Vintage)

"Gorgeously composed and elegantly expressed, the wine shows white flesh peach, lemon peel, vanilla, hazelnut, and almond meal nuances on the nose, leading to a brilliantly focused palate that's succulent and finely textured. Wonderfully styled and structured with splendid complexity, it is engaging and gracefully seductive. At its best: 2026 to 2035."

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**Rated Excellent & 94/100 Cameron Douglas MS, August 2024** (2023 Vintage)

"A lovely complex bouquet and palate driven by scents and flavours of ripe yellow stone fruits framed by toasty oak with a Brazil nut butter and cashew nut qualities. On the palate a full-bodied wine with intensity and texture. Flavours of stone fruits and baked apple, citrus pith and nectarine. Fine wood tannins with a gentle leesy flinty quality, then a gravel soil style. Balanced and well made with a lengthy and nicely complex finish. Best drinking from 2025 through 2030."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

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

## VISIT VINO FINO

188 Durham St South,  
Christchurch