VINO FINO
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TRINITY HILL GIMBLETT GRAVELS CHARDONNAY 2024





$38.99

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

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2025
Gold Medal & 95/100 - Decanter World Wine Awards 2026

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 (2024 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.

Hand-harvested fruit was gently pressed and fermented in 500-litre French oak puncheons and 228L Barriques, of which 36% 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 seven months maturation on its yeast lees to build further texture and complexity. The wine was filtered and bottled in August 2025 with no fining."

DWWA Judges' Comments (2024 Vintage)
"Sultry peach, red apple, Amalfi lemon and nutty brioche aromas surround the melted butter texture, chiselled by grapefruit acidity. Whisps of pithy peel unite the finish."

Rated Excellent & 94/100 Cameron Douglas MS, April 2025 (2024 Vintage)
"Bright and polished with core hues of yellow and a pale gold lead to a bouquet of purity and complexity, scents of ripe peach and grapefruit peel, there's a lees nut quality and layers of wood spice and barrel sweetness ideas. A gentle gun-flint seam adds complexity and style, an inviting and appealing quality. Dry, complex and delicious, a wine of texture then fruit, flavours of stone fruits and zesty citrus peel, melon and raw cashew. Balanced, well made and lengthy with best drinking from day of purchase through 2032."

94/100 Emma Jenkins MW, Decanter UK, May 2026 (2024 Vintage)
"An initially slightly shy nose of lemony, wet stones that opens up with peach, honeydew melon and baking spices. Very nice flow across the palate, with stonefruit and lemon curd, savoury bran biscuits, roasted nuts, creamy oak. Good structure and length; it's a nicely polished wine with an attractive phenolic lick on its finish. From estate vineyards on the Gimblett Gravels, pressed direct to puncheon and barrel, 36% new, for 12 months."

CONTACT VINO FINO

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OPEN HOURS

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VISIT VINO FINO

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