

VINO FINO

Explore a World of Wine

TRINITY HILL GIMBLETT GRAVELS MARSANNE / VIOGNIER 2019



\$35.99

Product Code:	5274	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	14.0%
Style:	White	Grape:	58% Marsanne, 42% Viognier
Variety:	Rhone Blend (White)		



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TASTING NOTES

Winery notes (2019 Vintage)

"Marsanne and Viognier are the traditional white varieties found in the Rhone Valley of France. Viognier typically provides exotic aromatics of apricot, musk, and jasmine and a voluptuous mouthfeel. Marsanne provides gentle honeysuckle flavours plus structure and tension to balance the richness of Viognier. The exotic and sensual nature of this wine makes it an ideal substitute for Chardonnay or Pinot Gris. The result is a versatile wine for food matching.

This is a white blend of 58% Marsanne from the Tin Shed Vineyard and 42% Viognier from the Gimblett Estate Vineyard. The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a unique stony soil type. 2019 was a warm, dry season, ideal conditions for grape growing.

Hand-harvested fruit was gently whole-bunch pressed and immediately transferred to barrel. Indigenous fermentation and malolactic fermentation took place in a range of aged 228-litre French oak barriques. After aging on yeast lees for 10 months, the wine was blended and returned to 500-litre French oak puncheons for further ageing before being re-blended and bottled in November and December 2020 respectively. While barrel fermentation, malolactic fermentation and lees aging adds richness and complexity, no obvious oak character is sought."

Reviews for the 2018 vintage below...

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5 Stars & 94/100 Sam Kim, Wine Orbit, Decemeber 2018 (2018 Vintage)

"Elegant and beautifully fragrant, the bouquet shows apricot, rockmelon, jasmine and subtle spice aromas, leading to a succulent palate that's supple and fleshy. The wine offers excellent weight and roundness backed by bright acidity, finishing gorgeously long and expansive. At its best: now to 2023."

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