

VINO FINO

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TRINITY HILL GIMBLETT GRAVELS TEMPRANILLO 2021



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

Tasty Trinity Tempranillo



Product Code:	5271	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	14.0%
Style:	Red	Grape:	93% Tempranillo, 7% Touriga Francesca
Variety:	Tempranillo		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Trophy for Champion Emerging Red - Aotearoa Regional Wine Competition 2023
Double Gold Medal - New Zealand International Wine Show 2022 & 2023
Gold Medal - Aotearoa Regional Wine Competition 2023

Winery notes (2021 Vintage)

"The 2021 Gimblett Gravels Tempranillo delivers the richness, generosity, and structure one expects from the variety. Attractive raspberry/blackberry aromas, along with liquorice, sweet spices, and dark chocolate, lead to a palate crammed with red/black fruit flavours. Tannins, with the consistency of cocoa powder, and vibrant acidity, contribute a mouthcoating texture and juiciness to the palate, which finishes long, succulent, and refreshing. This wine can be enjoyed in its youth, but it will age well for at least ten years. Red meat or pork would be an ideal match as well as traditional Tapas-style dishes.

The 2020/2021 growing season was warm and dry, ideal conditions to produce deliciously ripe and rich Tempranillo. In a nod to the red wines from the Iberian Peninsula, a small amount of Touriga Francesca was co-fermented with the Tempranillo to

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add perfume and fragrance.

Hand-harvested grapes were de-stemmed but not crushed and transferred to a stainless steel closed-top fermenter. Following fermentation, the wine was transferred to a combination of seasoned 225-litre French and American oak barriques for maturation. After 12 months in barrel, the wine was blended in July and bottled in August 2022 respectively, with minimal fining and filtration."

5 Stars Michael Cooper, July 2023 (2021 Vintage)

"The classy, youthful 2021 vintage is a blend of Tempranillo (93 per cent) and Touriga Francesa (7 per cent), hand-harvested in the Gimblett Gravels, and matured for a year in seasoned French and American oak barriques. Weighty and brambly, it is deeply coloured, fragrant and full-bodied, with rich blackcurrant, plum and spice flavours, earthy, savoury notes adding complexity, good tannin backbone and a well-structured finish. Showing obvious cellaring potential, it should be at its best 2025+."

Rated Excellent & 93/100 Cameron Douglas MS, October 2022 (2021 Vintage)

"Bright, fresh, intense and fruity with a varietal bouquet of dark cherry and wild red berries, fragrances of anise and clove from barrel toasting. Additional aromas of dark violets and wood smoke add intensity and complexity. Intense on the palate, fruity, dry, concentrated and delicious. Fine tannins and a back bone of acidity with a concentrated lengthy finish. Youthful, taut, plenty of energy and intensity. Well made with a lengthy finish. Best drinking from 2023 through 2028."

4 ½ Stars Yvonne Lorkin, December 2022 (2021 Vintage)

"Trinity Hill first bottled tempranillo back in 2002, from a single barrel, making just 25 dozen bottles. They were one of the first wineries in New Zealand to leap into tempranillo and since then they've become an absolute force for good. Especially when it's from one of Hawke's Bay's most exciting vintages. The 2021 has an intensely floral, spice-saturated nose, edged with leather and smoke, while the palate has a suede-like tannin texture cloaking a core of plum and dark cherry complexity. Lovely stuff."

4 ½ Stars & Top 5 Cuisine International Reds Tasting, April 2023 (2021 Vintage)

"Deep and dark in the glass with high-toned black and red fruit aromas on the nose. The palate is bold and juicy with rich dark fruit flavours in great concentration. Fantastic plump chewy tannins and toasty oak add to the complex structure of this long and juicy wine."

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