

Bilancia

The Bilancia Trelinnoe Vineyard Chardonnay is a refined single-vineyard Chardonnay from Roys Hill , Hawke's Bay, showcasing the unique terroir of the Trelinnoe Vineyard with a perfect balance of fruit and oak.

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96



Alcohol :14,00 %

Composition: 100% Chardonnay

Trelinnoe Vineyard Chardonnay 2021

Hawkes Bay, New Zealand

Region and Vineyards

The **Trelinnoe Vineyard** is located on the **hillside terraces** of **Roys Hill** in Hawke's Bay. This site is unique for its **sandstone over limestone soils**, which provide excellent drainage and impart a distinctive mineral character to the wine. The vineyard is planted with **UCD15 clone Chardonnay**, known for producing fruit with great acidity and complexity.

Named after the owner's historical ties to Cornwall, the **Trelinnoe Vineyard** is part of Bilancia's project to highlight small, single-vineyard sites that bring out the best in **Hawke's Bay Chardonnay**. The site's combination of climate and soil creates a wine with a refined structure and layers of flavor.

Winemaking

The **Trelinnoe Vineyard Chardonnay** is crafted with a minimal-intervention philosophy. The grapes are **100% hand-picked** and then **whole-bunch pressed** to preserve the delicate fruit flavors. Fermentation is carried out with **indigenous yeasts** in **French oak barriques**, where the wine spends **11 months** aging, allowing it to develop texture and complexity.

There is **no fining or cold stabilization**, ensuring that the wine retains its natural character and purity. The careful use of oak is intended to balance the wine's fruit-driven profile without overpowering its freshness and minerality.

Tasting Notes

- **Color**: Pale gold with bright clarity.
- **Aroma**: Expressive aromas of **citrus** and **stone fruit**, with hints of **minerality** and subtle **oak spices**.
- **Palate**: On the palate, the wine is **bright and focused**, with flavors of **ripe fruit** like **peach** and **lemon**, balanced by a refreshing **acidity**. The oak provides a soft, creamy texture without overwhelming the fruit, leading to a **complex** and **elegant** finish.
- **Finish**: Long, clean, and mineral-driven, with lingering notes of **citrus** and **light toast**.

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Did You Know?

The name **Trelinnoe** has historical significance, paying homage to the owner's **Cornish roots**. The vineyard's aerial view is depicted on the label, reflecting the importance of the vineyard site in the wine's identity.

Wine Pairing Ideas

- **Grilled sea bass with lemon butter**: The acidity and minerality of the wine cut through the richness of the butter, while the citrus enhances the flavor of the fish.
- **Roast chicken with rosemary**: The creamy texture of the wine complements the savory flavors of roasted chicken and herbs.
- **Lobster with garlic butter**: The wine's bright acidity balances the sweetness of the lobster and the richness of the garlic butter.
- **Mushroom risotto**: The earthy tones of the mushrooms pair beautifully with the wine's minerality and subtle oak influence.



Robert Parker (RP) : 96 Points (2021)

The 2021 Trelinnoe Chardonnay was tasted alongside the 2022, and this is such a valuable insight. This 2021 is tight and driven; it's really focused and precise. There's preserved citrus rind, beeswax, shavings of white chocolate, white pepper, cracked fennel seeds, hints of jasmine tea and laces of saline acidity holding it together through the finish. Superb wine. I love the flow and poise. Magic. 14% alcohol, sealed under screw cap. It was a warm year but not many days over 30 degrees Celsius, but there was a lot of sun, and the harvest was quick and early. This is an excellent end to a trio of superb vintages: 2019, 2020 and 2021.



James Suckling (JS) : 95 Points (2021)

Very complex with nougat, brioche, cooked apple, and white peach aromas and flavors. Full yet fresh. Layers of fruit and toasted oak character. Long, long finish. Terrific white. Drink or hold.