



# TRINITY HILL

## 2006 Gimblett Gravels Hawkes Bay Syrah

**Vineyards:** Gimblett Estate and Gimblett Stones – our own vineyards situated in the Gimblett Road area of the Hawkes Bay's Western plains.  
Soils consist of river shingle, deposited by the Ngaruroro River.

**Variety:** Syrah 97% Viognier 3%

**Harvest Detail:** 100% hand picked

Picked: 22/03/06 to 10/4/06  
Brix: 22.6-24.8o  
Total acidity: 5.8-7.1 g/l  
pH: 3.38-3.53

**Bottling Detail:**

13.5 % alcohol  
6.5 g/l acidity  
3.65 pH  
2g/l r.s.

**Winemaking:** 2006 was a great vintage for Syrah in the Gimblett Gravels. The handpicked grapes were gently destemmed and lightly crushed to leave a large portion of uncrushed berries. A small quantity of Viognier was crushed with the Syrah grapes. Fermentation took place in a closed stainless steel fermenter and the cap was pumped over twice daily with light aeration for optimum color and tannin extraction. Extended post-fermentation maceration complexes the tannins, softening and stabilising the wine.

The wine was subsequently aged in a mixture of new and older French and American oak barriques. Malolactic fermentation took place in tank before going to barrel.

Regular racking for clarification and controlled introduction of oxygen to the wine was undertaken.

The wine was blended after about 14 months oak aging and bottled in June 2007

**The Wine:** The colour is a deep, vibrant crimson. Blackberry, black pepper, savoury and spice elements are prominent, with meaty overtones. The Viognier has added a lifted aromatic quality. Multi-layered complexity is the aim.

Powerful, but ripe and round tannins give the wine great structure. Oak aging plays a minor part and the wine lives on its fruit. Combined with the good acidity, these characteristics mean excellent aging potential. Development of mineral, earthy and tarry characters are likely during bottle aging, resulting in a wine that is in Northern Rhone-like rather than resembling any thing Australian.