



TRINITY HILL

2007 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, when it dramatically changed course in the late 1860's.

Variety: Syrah 96% Viognier 4%

Harvest Detail: Syrah

Picked: 12-18/4/07

Brix: 21.2-25.5°

Total acidity: 5.3-7.3 g/l

pH: 3.34-3.60

Bottling Detail:

13.5 % alcohol

6.1 g/l acidity

3.57 pH

1 g/l r.s.

Viognier was harvested from 28/3 to 18/4/07 at an average of 27° Brix.

Winemaking: 2007 was a very good vintage for Syrah in the Gimblett Gravels. The 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 closed stainless steel fermenters and the cap was pumped over twice daily with 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.

We are protective of the wine and use techniques such as would be used to make Pinot Noir, whereby we handle the wine very gently in order to reduce contact with oxygen. Our style of Syrah is quite delicate and responds best to sensitive winemaking.

The wine was blended after about 14 months oak aging and bottled in June 2008

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 anything Australian.

We would expect this wine to age 5-8 years plus with good cellaring conditions. Great with any red meat, but especially game such as venison.