



TRINITY HILL

2009 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 deep greywacke gravels, deposited by the Ngaruroro River when it dramatically changed course in the late 1860's.

Variety: Syrah 97% Viognier 3%

Harvest Detail: Syrah

Picked: 16-23/4/09

Brix: 22.9-24.5

Total acidity: 5.0-6.7 g/l

pH: 3.47-3.65

Bottling Detail:

13.6 % alcohol

5.9 g/l acidity

3.70 pH

0.5 g/l r.s.

Viognier was harvested on 16/4 at 28° Brix.

Winemaking: 2009 was a sensational vintage in Hawkes Bay. A long, hot summer was followed by a typical warm, dry Indian Summer. We were able to pick the grapes when we determined they were perfectly ripe. The grapes were gently destemmed, but not crushed, to leave a large portion of uncrushed berries. A small quantity of Viognier (3%) was crushed with the Syrah grapes. Fermentation took place in closed stainless steel fermenters and the cap was pumped over at least 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 12 months oak aging and bottled in 12 November 2010.

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 and softened the tannins, making the wine more feminine. 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.

We would expect this wine to age 4-6 years plus with good cellaring conditions.

Great with any red meat, but especially game such as venison.