



# TRINITY HILL

## 2010 Gimblett Gravels Syrah

**Vineyards:** Fruit from various company owned vineyards situated in the Gimblett Gravels area of the Hawkes Bay. Soils consist of deep greywacke gravels that were deposited by the Ngaruroro River before it dramatically changed course in the late 1860's.

**Harvest Detail:**

Picked: 3<sup>rd</sup> to 30<sup>th</sup> April  
Brix: 23.1 to 25.0  
Total acidity: 6.5-8.4 g/l  
pH: 3.33 – 3.51

**Bottling Detail:**

14.5 % alcohol  
5.7 g/l acidity  
3.85 pH  
less than 0.5 g/l R.S

**Winemaking:** 2010 was a sensational vintage in Hawkes Bay. A long, moderate summer was followed by a typically cool, dry autumn. The various sites were able to be harvested when perfectly ripe. The grapes were gently de-stemmed to leave a large portion of uncrushed berries. A small quantity of Viognier (0.5%) was included. 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. A range of post-fermentation maceration periods between batches allowed for increased complexity of aromatics and textural qualities to be gained.

The wine was subsequently aged in a mixture of new and older French oak barriques. Malolactic fermentation took place in tank before going to barrel. Barrel aging of the wine utilized techniques more typical of Pinot Noir winemaking, where the wine is handled very gently in order to reduce contact with oxygen. This style of Syrah is quite delicate and responds best to sensitive winemaking. The wine was blended after 12 months oak aging and bottled in August 2011.

**The Wine:** The colour is a deep, vibrant crimson. Blackberry, black pepper, savory and spice elements are prominent with meaty overtones. The Viognier has added a lifted aromatic quality and softened the tannins, making the wine more supple and appealing. 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 5-7 years plus with good cellaring conditions. Great with any red meat and especially good with game, particularly venison.