

# TRINITY HILL

NEW ZEALAND



## 2015 GIMBLETT GRAVELS SYRAH

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: Picked: 8<sup>th</sup> April to 22<sup>nd</sup> April

Alc/Vol: 13.0    TA: 6.0 g/l    pH: 3.83    RS: 2.4 g/l

**Winemaking:** 2015 was a warm season in Hawkes Bay with a typically dry late summer and early autumn.

Syrah grapes were hand-harvested from a range of individual sites and clones and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 25 % of whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. No Viognier addition was made due to the very early season for white varieties

The wine was aged for 14 months in a mixture of new and older French oak 228 litre barriques plus larger 5000 litre oak ovals. This barrel aging regime utilizes the philosophy more typically used in the making of Pinot Noir and includes barrel stirring of the lees and very minimal racking.

Bottled in September 2016

**The Wine:** The 2015 Syrah has a deep and youthful vibrant crimson colour. Wild raspberry, blueberry, cracked pepper and hints of vanilla bean show on the nose. Powerful and balanced ripe tannins give the wine great structure. Oak plays a supporting role with the wine living on a pure fruit expression. This purity combined with refreshing natural acidity mean there is excellent potential for aging. Development of mineral, gamey characters will result from bottle-age. Great with red meat dishes but especially good with game, particularly with duck and venison

Drink 2017 to 2025.

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