

TRINITY HILL

NEW ZEALAND



Trinity Hill | Gimblett Gravels Syrah | 2016

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: Picked: 11th to 23rd April

Alc/Vol: 13.0 % TA: 5.9 g/l pH: 3.73 RS: 2.4 g/l

Winemaking: The Gimblett Gravels winegrowing area is a small sub-region in the Hawke's Bay of New Zealand defined by a very unique stony soil type. 2016 was a warm season in Hawkes Bay with a typically dry late summer and cool autumn.

Syrah grapes were hand-harvested from Estate-owned vineyards 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. A small percentage of Viognier (2 % in total) was included in some batches to further aid in providing complexity and texture.

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 2017

The Wine: The 2016 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 savoury 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 2027.

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