

TRINITY HILL

NEW ZEALAND

TRINITY HILL | GIMBLETT GRAVELS

SYRAH | 2017

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: Picked: 2nd to 14th April

Alc/Vol: 12.5 % TA: 5.2 g/l pH: 3.84 RS: 2.5 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. 2017 was a very warm early season in Hawkes Bay with a cooler, more humid late summer and 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. 30 % of whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. A small percentage of Viognier skins were included in some batches to further aid in providing complexity and texture.

The wine was aged for 15 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 September, 2018

The Wine: The 2017 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 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 2018 to 2025



www.trinityhill.com