



TRINITY HILL

NEW ZEALAND

TRINITY HILL | GIMBLETT GRAVELS

SYRAH | 2018

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: Picked: 22nd March to 18th April

Alc/Vol: 12.5% TA: 5.4 g/l pH: 3.93 RS: 0.16 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. 2018 was a very warm early season in Hawkes Bay with a very warm, 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 eight months entirely in 5,000 litre oak ovals. This barrel aging regime allows the individual characteristics of our Syrah vineyards to shine through, while at the same time allowing the wine to mature slowly and preserve the wine's inherent beauty, purity and freshness.

Bottled February, 2019

The Wine: The 2018 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 means 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 2019 to 2029



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