



# TRINITY HILL

## 2012 Hawkes Bay Syrah

**Vineyards:** A selection of Hawkes Bay vineyards situated in the Gimblett Gravels and the Bridge Pa Triangle sub regions.

**Variety:** 98% Syrah (a range of clones), 2% Viognier

**Harvest Detail:**

1st to 26<sup>th</sup> April

**Bottling Detail:**

Alcohol	12.0 %
Titrateable acidity	6.2g/l
pH	3.68
Residual Sugar	2.9 g/l

**Winemaking:** The 2012 growing season, while cooler than average, allowed for an extended period of development of fruit aromas and flavour. Careful timing of picking dates along with sensitive handling including gentle punch downs has delivered a very positive and representative wine from the season. A combination of time in small oak 228l barriques and aging in tank has helped to emphasise and deliver a vibrant, fruit dominant style.

**The Wine:** The blackberry, spice and peppery nuances combine to produce a fruit dominant but complex wine. A small inclusion of the white variety Viognier gives the wine beautiful perfume and allows the wine more accessibility while young.

This wine is of the lighter style and can happily be enjoyed by the glass or alternatively with a wide range of food, particularly red meat dishes, game or pasta.

This wine is made to be enjoyed while youthful. Short term cellaring is suggested. Drink 2013 to 2016

