



# TRINITY HILL

## 2013 Hawkes Bay Syrah

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

**Variety:** 97 % Syrah (a range of clones), 3 % Viognier

**Harvest Detail:**

3rd to 11<sup>th</sup> April

**Bottling Detail:**

Alcohol	12.5 %
Titrateable acidity	5.8 g/l
pH	3.73
Residual Sugar	2.3 g/l

**Winemaking:** 2013 was a very dry season in Hawkes Bay with a typically warm, late summer and a perfect environment to produce delicious, characterful Syrah. Each individual vineyard parcel was harvested separately and then de-stemmed prior to fermentation. Subsequently, gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. The skin maceration was extended for up to 3 weeks following fermentation to further integrate and soften the tannins. Following 10 months aging in a combination of small French oak and stainless steel tanks, the individual blocks were blended to create the ideal marriage of components.

**The Wine:** The blackberry, spice and liquorice 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.

Short term cellaring is suggested.  
Drink 2014 to 2016.

