



TRINITY HILL

NEW ZEALAND



TRINITY HILL | HAWKE'S BAY

SYRAH | 2018

Region: Hawke's Bay

Vineyards: Gimblett Gravels

Varieties: Syrah

Harvest Detail: Picked: 20th March to 18th April

Alc/Vol: 12.5 TA: 5.9 g/l pH: 3.77 RS: 2.1 g/l

Winemaking: 2018 was a very warm early season in Hawkes Bay, with a very warm, humid late summer and autumn producing delicious, exuberant, early drinking Syrah.

Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation. Gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. The skin maceration was extended for up to three weeks following fermentation to further integrate and soften the tannins.

Following eight months aging in stainless steel tanks, the individual blocks were blended to create the ideal marriage of components.

The Wine: Intense blackberry, spice and red liquorice aromas combine to produce a fruit dominant but complex wine. The wine is deliberately released at a very youthful age to maximize the beautiful perfume and fruit freshness. This wine can happily be enjoyed by the glass or alternatively with a wide range of food, particularly red meat dishes, game or pasta.

Drink 2019 to 2024.

www.trinityhill.com

