



TRINITY HILL

2006 Homage Gimblett Gravels Hawkes Bay Syrah

Vineyards: Trinity Hill owned Gimblett Estate and Gimblett Stones vineyards, situated in the Gimblett Gravels sub-region of Hawkes Bay.

Soils consist of deep river shingle, deposited by the Ngaruroro River over the ages as it changed course, with exposed grey stones which absorb and re-radiate heat.

Variety: Syrah approx. 97% (mass selected NZ clone 52%, plus Rhone clones 383 and 174 - 45%), Viognier approx. 3% (Rhone clone 642).

Harvest Detail: 100% hand picked

Picked 22/3-16/4/06	14.3 % alcohol
Brix 24.0-25.4 o	5.7 g/l acidity
Total acidity 5.3 - 7.6/1	3.78 pH
pH 3.32-3.77	

Winemaking: 2006 was an outstanding quality vintage for us. The handpicked grapes were gently destemmed and lightly crushed to leave a large portion of uncrushed berries. Viognier is crushed together with the Syrah, aiding colour, tannin structure and fragrance. Fermentation took place in open top stainless steel fermenters and the cap was hand plunged four times daily for optimum color and tannin extraction. A short post-fermentation maceration helped complex the tannins, softening and stabilising the wine.

The wine was subsequently aged in predominantly new French oak barriques for about 18 months, with malo-lactic fermentation taking place in barrel. Regular racking for clarification took place during aging in barrel. Carefully controlled exposure to air during racking, aids in maturation of the wine.

Much of the fruit came from vines planted in 1994. The fruit was thinned to give a crop level of around 1 tonne per acre (approx 18 Hectolitres per Hectare). The normal commercial crop level would be 3-4 tonne per acre. Special canopy management of the vines and impeccable viticulture during the growing season and strict attention to detail at harvest ensures that the fruit quality is of the highest order.

The Wine: This label is only produced in those years which make wine of sufficient quality to meet our stringent demands. 2006 will be a classic. The previous vintages of this wine have become highly collectible and Homage is already one of New Zealand's most iconic and internationally recognized labels. This label has won 12 gold medals or equivalent and 5 trophies, since 2004.

2006 vintage has made a wine which has fragrance and perfume aided by the Viognier, along with flavours of black fruits such as plum, blackberry, cherry and cassis.

The wine shows great elegance, with concentration and weight. The structure is tight and tense, which will allow the wine to age gracefully for many years.

You can be assured that the 2006 Homage will become an absolute benchmark New Zealand Syrah and will be highly collectible and sought after.