



# TRINITY HILL

## 2009 Gimblett Gravels Homage Syrah

**Vineyards:** Trinity Hill owned Gimblett Estate and Gimblett Stones vineyards, situated in the Gimblett Gravels sub-region of Hawkes Bay, 30% from Gimblett Stones and 70% from Gimblett Estate for this wine. Soils consist of deep river shingle, deposited by the Ngaruroro River over the ages as it changed course, with exposed greywacke gravel stones which absorb and re-radiate heat.

**Variety:** Syrah approx. 98% (predominantly mass selected NZ clone, plus Rhone clone 470), Viognier approx. 2% (Rhone clone 642).

**Harvest Detail:** 100% hand picked

**Bottled:** 15 November 2010

**Syrah:** Picked 16-17/4/09  
Brix 23.0-24.5  
Total acidity 5.0 – 6.7g/l  
pH 3.30-3.65

**Viognier:** Picked 16/4/09  
Brix 28.0  
Total acidity 5.5 g/l  
pH 3.68

**Finished Wine:** 13.9 % alcohol  
6.2 g/l acidity  
3.66 pH

**Winemaking:** 2009 was an exceptional quality vintage for us, an unusually hot summer followed by a beautiful Indian Summer. We could take our time and pick when everything was perfect, being careful to not get the grapes over-ripe. 2009 will be seen as one of the great vintages.

The handpicked grapes are hand-sorted, de-stemmed and lightly crushed to leave a large portion of uncrushed berries. Viognier is lightly pressed for white table wine and the skins and stalks are then fermented together with the Syrah grapes, aiding colour, tannin structure and fragrance, making the resulting wine more feminine. Fermentation takes place in small stainless steel fermenters and the cap was hand plunged three times daily for optimum color and tannin extraction. A short post-fermentation maceration helps 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. Careful control of exposure to air during racking aided in maturation of the wine.

Much of the fruit came from vines planted in 1994. The balance from vines planted in 2001. The vines were pruned and the shoots and bunches thinned at the appropriate times to give a crop level of around 1 tonne per acre (approx 18 Hectolitres per Hectare). The normal expected 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. 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 38 gold medals or equivalent and 10 trophies, since 2004.

2009 produced a wine that is powerful, but still elegant and fragrant. It will mature into a beautiful wine, with elements of black fruits such as plum, blackberry, cheery 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. We would suggest at least 10 years under good cellaring conditions. We would expect more complex truffle, forest floor and leather characters to emerge with age.

2009 *Homage* will be a benchmark New Zealand Syrah and will be highly collectible and sought after, just as the previous vintages have. *Homage* has rapidly achieved world-wide recognition as **the** classic New Zealand Syrah, able to foot it with any in the world.

#### **Awards & Accolades :**

- 98/100 Gourmet Traveller Wine August 2011 + NZ Top 12 Syrah
- 5 Stars The Listener Michael Cooper August 2011
- 19.5/20 Anto Coates Regional Wines April 2011
- 96/100 Bob Campbell Wine Review May 2011
- 96/100 Nick Stock's Good Wine Guide 2012 - Best of the Best
- 95/100 HuonHooke.com, May 2011
- 92/100 Lisa Perotti Brown Robert Parker's Wine Advocate October 2011
- 92/100 Steven Tanzer The Wine Enthusiast August 2012
- 18/20 Jancis Robinson - Gimblett Gravels 2008s and 2009s, Oct 2011
- 4.5 Stars Winestate Annual Shiraz and Blends Tasting September 2011
- 4.5 Stars Winestate Annual 2012 Best Wines of 2011
- 4 Stars Winestate Annual Hawkes Bay Regional Tasting September 2011