



TRINITY HILL

NEW ZEALAND

Trinity Hill | HOMAGE Syrah | 2016



Appellation: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: Hand-Picked between 18th to 23rd April 2016

Alc/Vol: 13.0% TA: 6.2 g/l pH: 3.73 RS: 0.34 g/l

Winemaking: 2016 was a very warm season in Hawkes Bay with a typically dry late summer and early autumn. Special canopy management of the vines along with impeccable viticulture during the growing season ensured that the fruit quality was of the highest order. Pruning and shoot/bunch thinning at appropriate times gave a crop level of around 5 to 6 tonnes per hectare (approximately 30 to 35 Hectolitres per hectare).

Syrah grapes were hand-harvested from a range of individual sites and fermented separately. A range of maceration periods allowed for increased complexity. 30 % of whole bunches were included as an average in the fermentations which contribute to freshness, aromatics and structure. One batch was 100 % fermented as whole bunches including the use of traditional foot-stomping to initially break open a portion of the berries. Viognier skins were integrated into this fermentation. The caps were hand-plunged and/or pumped over twice daily for optimum colour and tannin extraction. The average time on skins was 30 days with one component passing 50 days. This post-fermentation maceration helps with the complexity of tannins, softening and stabilising the wine.

The wine was subsequently aged in predominantly new French oak barriques for 15 months with malo-lactic fermentation beginning in tank and finishing in barrel. A portion of the wine was aged in large format 5000 litre oak ovals. The wine in barrel was not racked during this time. Some barrel stirring was carried out when appropriate.

The Wine: The 2016 Homage opens as a beautifully aromatic wine with interwoven berry purity and oak sophistication. A floral, scented nose initially dominates with brambly, blackberry and licorice aromatics sitting in the background. The extra dimension of florality and seamlessness comes from increased vine age and the presence of whole-bunch fermentation. 2016 has produced a wine that is very powerful and fragrant with Italianate tannins. The wine shows great concentration and weight with a very crucial elegance. The structure is tight and tense which will allow the wine to age gracefully for many years (10+). Enjoy this wine with lamb or game.

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