

TRINITY HILL

NEW ZEALAND



TRINITY HILL | HAWKE'S BAY SYRAH | 2017

Region: Hawke's Bay

Vineyards: Gimblett Gravels

Varieties: Syrah

Harvest Detail: Picked: 29th March to 11th April

Alc/Vol: 12.5 TA: 5.2 g/l pH: 3.84 RS: 2.5 g/l

Winemaking: 2017 experienced a very warm and dry summer moving into a cooler and more humid autumn. The season has produced delicious, characterful and early drinking Syrah.

Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation. Approximately 15 % of the parcels were fermented as whole bunches. 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 which helped further integrate and soften the tannins. A small addition of Viognier skins was included to a portion of some fermentations which helps add floral notes and textural qualities to the palate.

Following 15 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 red liquorice nuances 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 2018 to 2022.

www.trinityhill.com

