

Gimblett Gravels Syrah 2014

Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	97% Syrah/Shiraz 3% Viognier
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Winemaker	Warren Gibson
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Closure	Screwcap
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ABV	13.5%
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Acidity	6.2g/L
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Wine pH	3.73
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Bottle Sizes	75cl, 150cl, 600cl
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PRODUCER

Founded in 1993, Trinity Hill has become a byword for quality and consistency in Hawkes Bay. Having recognised the outstanding potential of the Gimblett Gravels soils, Trinity Hill became one of the region's early pioneers, planting vines on a barren plot which continues to produce exceptional wines today. Winemaker Warren Gibson, who has been with Trinity Hill since 1997, is also in charge of the 80 hectares of vineyard owned by Trinity Hill and knows Hawkes Bay and the Gimblett Gravels exceptionally well. The wines reflect this. Warren and his team make wines that show the best of what Hawkes Bay and the Gimblett Gravels can produce. The wines have an elegance, balance, drinkability and precision of flavour that makes them a joy to drink.

VINEYARDS

The Gimblett Gravels winegrowing area is a small sub-region in the Hawkes Bay of New Zealand defined by a very unique stony soil type. This wine is made from estate grown grapes from the Tin Shed and Gimblett Stones vineyards.

VINTAGE

2014 was an exceptional year for red wine in Hawkes Bay, characterised by a wet but fruitful spring, a warm, dry summer and a mild autumn. The beginning of the season was frost free and mild with good soil moisture levels. Good conditions at flowering meant excellent bunch weights and numbers resulting in good volumes of excellent fruit. Consistently warm day and night temperatures advanced the season from budburst onwards. The end of the season remained dry and warm until 5th April, when significant rainfall occurred for the following 10 days. The Syrah harvest started early on 24th March with the last fruit picked on 7th April, record early picking dates for Trinity Hill.

VINIFICATION

Grapes were hand harvested from a range of individual sites and clones and then fermented separately before blending. A range of maceration periods allowed for increased complexity. 20% whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. A small percentage of Viognier (3% in total) was included in some batches to further add complexity and texture. The wine was aged for 14 months in a mixture of new and old 228 litre French oak barriques and larger 5,000 litre oak casks. This barrel ageing regime included stirring of the lees and very minimal racking.

TASTING NOTES

Deep and vibrant crimson in colour, this Syrah displays wild raspberry, blueberry, cracked pepper and hints of vanilla bean on the nose. Powerful, ripe tannins give the wine great structure. Oak plays a supporting role to the wine's pure fruit expression. This purity combined with refreshing natural acidity mean there is excellent potential for ageing. Development of mineral, gamey characters will result from bottle-age.