

Gimblett Gravels Syrah 2016

Gimblett Gravels, Hawkes Bay, New Zealand



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| Grape Varieties | 100% Syrah/Shiraz |
| Winemaker | Warren Gibson |
| Closure | Screwcap |
| ABV | 13% |
| Residual Sugar | 2.41g/L |
| Acidity | 5.9g/L |
| Wine pH | 3.73 |
| Bottle Sizes | 75cl, 150cl |
| Notes | Sustainable, Vegetarian, Vegan |

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

A very late beginning to the season was followed by a very warm summer and early autumn period. The warm days were also combined with warm night-time temperatures and high humidity. It was definitely a season to be close and vigilant with the vines.

VINIFICATION

Grapes were hand harvested from a range of individual sites and clones and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 25% whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. 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

This Syrah is deep and vibrant crimson in colour, with 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.

AWARDS

International Wine Challenge 2019, Gold
International Wine Challenge 2019, Gold