

Trinity Hill Gimblett Gravels,
`Homage` Gimblett Gravels Syrah 2016
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	100% Syrah
Winemaker	Warren Gibson
Closure	Natural Cork
ABV	13%
Residual Sugar	0.46g/L
Acidity	6.4g/L
Wine pH	3.82
Bottle Sizes	150cl
Notes	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

Sourced from company owned vineyards in the Gimblett Gravels sub-region of Hawke's Bay. The soils consist of deep river shingle deposited over time by the Ngaruroro River as it changed course. The exposed greywacke gravel stones absorb and re-radiate heat and are extremely free draining. These are perfect conditions for growing Syrah. The vines largely 19-year-old mass selection clones.

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

The grapes were harvested between 18th - 23rd April 2016. The hand-picked grapes were sorted with 70% de-stemmed and lightly crushed to leave a large portion of complete berries. The remaining 30% was fermented as whole bunches. The cap was 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 maceration helped with tannin complexity, softening and stabilising the wine. The wine was subsequently aged in predominantly new French oak barriques for 15 months, with malolactic fermentation beginning in tank and finishing in barrel.

TASTING NOTES

The 'Homage' is beautifully floral with interwoven berry purity and oak sophistication. This is a darker fruit vintage with brambly, blackberry notes dominating the aromatics. It is very powerful and fragrant with great concentration of flavour. Stunningly spicy with Italianate tannins.

AWARDS

International Wine Challenge 2019, Silver