

Trinity Hill Gimblett Gravels,  
`Homage` Gimblett Gravels Syrah 2017  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	<b>100% Syrah</b>
Winemaker	<b>Warren Gibson</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.74</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 are largely 19-year-old mass selection clones.

## VINTAGE

2017 was overall a very warm growing season in Hawke's Bay. The late summer saw some cooler temperatures and more humidity. These conditions carried on through the autumn until harvest.

## VINIFICATION

The grapes were hand harvested from a range of individual sites, destemmed and fermented separately with one small parcel kept 100% whole bunch and fermented with Viognier skins. All ferments were hand plunged twice daily for optimum colour and tannin extraction with an average of 12 days on skins. Malolactic fermentation started in tank before the wine was transferred to 100% new French oak barriques to complete malolactic and mature for 14 months. The final blend was completed in July 2018 before bottling that September.

## TASTING NOTES

The 2017 'Homage' is beautifully aromatic with five spice, blackberry and intense red fruits combining with notes of roasted nuts and toasted brioche. These aromas lead to the textural palate with fine tannins and a vibrant acidity. The influence from the time on oak adds a long, spicy finish.