

Trinity Hill Gimblett Gravels,  
**`Homage` Gimblett Gravels Syrah 2018**  
Gimblett Gravels, Hawkes Bay, New Zealand



Grape Varieties	<b>100% Syrah</b>
Winemaker	<b>Warren Gibson</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.73</b>
Bottle Sizes	<b>75cl</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

The fruit was sourced from three company owned vineyards in the Gimblett Gravels sub-region of Hawkes 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 20-year-old mass selection clones.

## VINTAGE

The 2018 vintage saw a very warm spring in the Hawkes Bay and these above-average temperatures continued throughout the growing cycle to the start of summer. The weather became cooler and wetter as summer progressed and once autumn began, allowing the fruit to retain freshness during the ripening period.

## VINIFICATION

The Syrah grapes were hand-harvested over a period of almost four weeks from the three individual sites, then de-stemmed and fermented as separate blocks. One parcel was fermented with 100% whole bunches and Viognier skins to enhance aromatics and structure. Each ferment was either hand-plunged or pumped over once daily during fermentation with a total time on skins ranging from 16 to 35 days. Majority of the parcels were aged in 228-litre French oak barriques for 12 to 15 months, of which 32% were new. One parcel was aged for eight months in a 5,400-litre French oak oval followed by a further six months in barriques. The individual wines were then blended and bottled.

## TASTING NOTES

The 2018 Homage has an alluring bouquet of fresh raspberries, blackberries, sweet spice and black liquorice, with cedar and mineral undertones. The palate has superb definition and depth, displaying the purity and elegance for which 'Homage' is known. Fine tannins and vibrant acidity give texture and a long finish.

## AWARDS

International Wine Challenge 2022, Silver  
Decanter World Wine Awards 2021, Silver Medal