



Grape Varieties **100% Syrah**

Winemaker **Damian Fischer**

Closure **Screwcap**

ABV **13%**

Residual Sugar **2.6g/L**

Acidity **5.7g/L**

Wine pH **3.85**

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

This wine is made from estate-grown grapes from the Tin Shed and Gimblett Stones vineyards. The Gimblett Gravels sub-region is known for its deep, free draining gravel soils in a unique microclimate. Soils were deposited by the Ngaruroro River as it changed course over many thousands of years. Their low fertility and excellent drainage give small crops of grapes with highly concentrated flavours and aromas.

VINTAGE

2019 proved to be another exceptional vintage in Hawkes Bay. After the extensive rains before Christmas, the region encountered consistently warm daytime temperatures and moderate-cool nights – conditions that were perfect for ripening while preserving fresh acidity. The steady conditions enabled the team at Trinity Hill to pick at the perfect harvest time. Winemaker Warren Gibson says, "You could easily say there were seasons that were at least as good, but [2019] would be in the top 20%. In terms of the wine we have, I think it's certainly one of the best seasons we've ever had."

VINIFICATION

The Syrah grapes for this wine were hand harvested from estate-owned vineyards of individual sites and clones, and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 30% of whole bunches were included in the fermentations to contribute freshness, aromatics and structure to the wine. A small percentage of Viognier skins were included in some batches to further aid in providing complexity and texture. The wine was then matured for eight months, entirely in 5,000 litre oak ovals, before bottling in February 2021.

TASTING NOTES

This wine is a deep, vibrant crimson in colour. Wild raspberry, blackberry and black pepper aromas predominate, with hints of vanilla bean. Savoury, spicy notes follow with some meaty overtones. Powerful but balanced, ripe tannins give the wine great structure. Oak ageing plays a supporting role, the wine leading with a pure fruit expression. Combined with good acidity, these characteristics ensure excellent potential for ageing.

AWARDS

International Wine Challenge 2021, Silver