

Trinity Hill Gimblett Gravels,
Gimblett Gravels Syrah 2020
Gimblett Gravels, Hawkes Bay, New Zealand



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|-----------------|----------------------------------------|
| Grape Varieties | 99% Syrah 1% Viognier |
| Winemaker | Warren Gibson |
| Closure | Screwcap |
| ABV | 13% |
| Residual Sugar | 0.69g/L |
| Acidity | 6.2g/L |
| Wine pH | 3.58 |
| Bottle Sizes | 75cl |
| 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

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

2020 proved to be another exceptional vintage in Hawkes Bay, and had the perfect conditions to produce a beautifully aromatic and ripe Syrah. Extensive rains before Christmas were followed by consistently warm daytime temperatures and moderate to cool nights – conditions that were perfect for ripening while preserving fresh acidity.

VINIFICATION

The Syrah grapes for this wine were hand harvested from estate-owned vineyards of three individual sites and clones, and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 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 12 to 16 months, entirely in 5,400 litre French oak ovals, before bottling.

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, silky 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 2022, Silver
Decanter World Wine Awards 2022, Gold
Decanter World Wine Awards 2022, Gold