

TRINITY HILL

NEW ZEALAND

TRINITY HILL | HOMAGE

Syrah | 2018



Vineyards: 70% Gimblett Estate/19% Tin Shed/11% Gimblett Stones

Varieties: 99.6% Syrah/0.4% Viognier

Clones: 55% Mass Selection/18% Baileys/16% Clone 174
6% Clone 470/5% Other (including 0.4% Clone 642 Viognier)

Harvest Detail: Picked: 22nd March to 18th April

Alc/Vol: 13.0% TA: 6.0 g/L pH: 3.73 RS: 0.34 g/L

Winemaking: 2018 was a very warm early season in Hawke's Bay with a very warm, humid, late summer and autumn. Special canopy management of the vines, along with impeccable viticulture during the growing season, ensured fruit quality of the highest order. Pruning and shoot/bunch thinning at appropriate times yielded a crop level of around 5 to 6 tonnes per hectare (approximately 30 to 35 hectolitres per hectare).

Syrah grapes were hand-harvested from several individual sites and blocks, de-stemmed and fermented separately. Each parcel was hand-plunged or pumped over once daily during fermentation to aid optimum colour and tannin extraction. One parcel was fermented with 100% whole bunches and Viognier skins to enhance aromatics and structure. Total time on skins (including post-fermentation maceration) ranged from 16 to 35 days, which helped improve the texture of the tannins while softening and stabilising the individual wines.

All parcels were predominantly 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. While in barrel, none of the wines were racked, only stirred when required. The individual wines were blended, and the final blend bottled, in July and September 2019, respectively.

The Wine: The 2018 Homage displays the purity, sophistication and refinement that are the hallmarks of the marque.

A captivating perfume – fresh raspberries/blackberries, sweet spices, black liquorice, crushed minerals, cedar – leads to an exquisite, intricately detailed palate with superb definition and depth of flavour. Ultra-fine tannins and vibrant acidity provide a refined texture and an exceptionally long finish.

A wine of beauty, poise and finesse that will blossom and reveal more complexity with time. Drink from 2022 to 2037. Decant before serving.

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