

TRINITY HILL

NEW ZEALAND



2016 HAWKE'S BAY SYRAH

Appellation: Hawke's Bay

Vineyards: Gimblett Gravels, Bridge Pa

Varieties: Syrah 95%, Viognier 5%

Harvest Detail: Picked: 26th March to 23rd April

Alc/Vol: 12.2 TA: 6.2 g/l pH: 3.65 RS: 2.3 g/l

Winemaking: 2016 experienced a very warm and dry end to summer. A perfect environment to produce delicious, characterful Syrah.

Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation. Approximately 10 % of the parcels were fermented as whole bunches. Subsequently, gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. The skin maceration was extended for up to 3 weeks following fermentation which helped further integrate and soften the tannins. A small addition of Viognier (5%) was included to a portion of the fermentations which helps add floral notes and textural qualities to the palate.

Following 7 months aging in a combination of small French oak and stainless steel tanks, the individual blocks were blended to create the ideal marriage of components.

The Wine: The blackberry, spice and red liquorice nuances combine to produce a fruit dominant but complex wine. The wine is deliberately released at a very youthful age to maximize the beautiful perfume and fruit freshness.

This wine can happily be enjoyed by the glass or alternatively with a wide range of food, particularly red meat dishes, game or pasta.

Drink 2017 to 2020.

www.trinityhill.com

