

Trinity Hill Hawke's Bay & Regional Range



Hawke's Bay Syrah

Trinity Hill Hawke's Bay wines are crafted from carefully selected sites and embody the unique qualities and characteristics of the region.

Appellation Hawke's Bay Variety Syrah Alc/Vol 13.0% RS Dry Vineyards
Gimblett Estate, Gimblett Stones
& Tin Shed

Harvest Detail
Picked 29th March - 15th April
pH 3.70

TA 6.1 g/L

Winemaking

The 2020/2021 growing season in Hawke's Bay was mild and dry producing deliciously ripe, vibrant, and juicy early-drinking Syrah.

Several individual parcels from our three Gimblett Gravels vineyards were harvested separately and de-stemmed prior to fermentation. Gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. Extended maceration on skins following fermentation helped to further integrate and soften the tannins.

Following a period of ageing in stainless steel tanks, and seasoned small- and large-format French oak barrels, the individual batches were blended to create an ideal marriage of components.

The Wine

The perfume/florals and spice of Syrah introduce a fruit-dominant, complex wine bursting with intense The perfume/florals and spice of Syrah introduce a fruit-dominant, complex wine bursting with intense blueberry, raspberry, and blackberry fruit flavours.



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Released young to emphasize the beautiful perfume and fruit freshness, this wine can be enjoyed on its own or partnered with a wide range of foods, particularly red meat dishes, game, or pasta.

Drink over the next five to eight years for maximum enjoyment.