



TRINITY HILL

Gimblett Gravels Range



SYRAH

Gimblett Gravels | 2021

Trinity Hill Gimblett Gravels wines are crafted from vineyards within this small, sub-region of Hawke's Bay. Deposited by a wandering river, these unique, stony soils create exceptional wines of character and personality.

Appellation

Gimblett Gravels, Hawke's Bay

Variety

100% Syrah

Clones

82% Mass Selection/
13% Clone 174/ 5% Baileys

Alc/Vol 13.5%

RS Dry

Vineyards

98% Gimblett Gravels/
2% Roys Hill

Harvest Detail

Picked: 29th March to 15th April

pH 3.74

TA 5.9 g/L

Winemaking

The Gimblett Gravels Winegrowing region is a small area in Hawke's Bay, New Zealand defined by its unique stony soil type. The warm and dry 2020/2021 growing season has produced an aromatic, vibrant and spicy expression of Gimblett Gravels Syrah.

Grapes were harvested from 4 individual blocks, de-stemmed and fermented separately. All parcels were pumped over once daily to aid optimum colour and tannin extraction, with a range of maceration periods utilised to increase textural complexity.

Following fermentation, parcels earmarked for the Gimblett Gravels Syrah blend were matured in 5,400-litre French oak ovals for 12 to 15 months. This barrel ageing regime allows the individual characteristics of our Syrah vineyards to shine through, while allowing the wines to mature slowly

An outstanding Gimblett Gravels Syrah that will develop with age.



and preserve each parcel's inherent beauty, purity, and freshness. The final wine was blended in December 2022 and bottled in February 2023 with minimal fining and filtration.

The Wine

Perfumed aromas of ripe black fruits, savoury spice, liquorice, and Provençal herbs come together on a concentrated, silky, and succulent palate with a lingering, spicy finish.

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Pair with red meat dishes or game.

Drink from 2023 to 2033.

