



TRINITY HILL

NEW ZEALAND



TRINITY HILL | HAWKE'S BAY

SYRAH | 2019

Region: Hawke's Bay

Vineyards: Gimblett Gravels

Variety: Syrah

Harvest Detail: 22nd March – 18th April 2019

Alc/Vol: 13.5% TA: 6.4 g/l pH: 3.71 RS: 2.05 g/l

Winemaking: 2019 was a very warm early season in Hawkes Bay, with a very warm, humid late summer and autumn producing delicious, exuberant, early drinking Syrah.

Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation. Gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. The skin maceration was extended for up to three weeks following fermentation to further integrate and soften the tannins.

Following eight months aging in stainless steel tanks and a short time in seasoned French oak, the individual blocks were blended to create the ideal marriage of components.

The Wine: Intense blackberry, wild raspberries, red liquorice and hints of pepper aromas combine to produce a fruit dominant complex wine with a subtle touch of oak spice on the finish. The wine is deliberately released at a 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 2020 to 2025.

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