



Trinity Hill Hawke's Bay & Regional Range



Hawke's Bay Syrah 2022

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

100% Syrah

Alc/Vol 12.5%

RS Dry

Vineyards

Gimblett Estate, Gimblett Stones & Tin Shed

Harvest Detail

Picked 20th March - 5th April

pH 3.59

TA 5.9 g/L

Winemaking

Weather conditions leading up to the 2022 harvest were typical of a classic Hawke's Bay summer – long hot sunny days with moderate-cool nights. As Autumn arrived the season became cooler, with intermittent rain, however early warm ripening conditions produced a ripe, supple and delicious Syrah.

Several individual parcels from our three Gimblett Gravels vineyards were harvested separately and destemmed 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 the ideal marriage of components.

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



The Wine

The perfume/florals and spice of Syrah introduce a fruit-dominant, complex wine bursting with intense blueberry/raspberry/blackberry fruit flavours. Supple tannins, crisp acidity, and a touch of toasty oak, combine on the palate to produce succulent, lingering, spicy finish.

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