



Trinity Hill Gimblett Gravels, Syrah 2014

PRODUCER

Since its inception in 1993, partners John Hancock, who has been making wine in New Zealand for over 35 years, and Robert and Robyn Wilson, owners of The Bleeding Heart and The Don in London, have made Trinity Hill a byword for quality and consistency. Winemaker Warren Gibson has been with Trinity Hill since 1997. He is also in charge of the 80 hectares of vineyard owned by Trinity Hill, of which 47 are in the Gimblett Gravels. The Gimblett Gravels, planted on the former bed of the Ngaruroro River, is now a highly sought after sub-region renowned for the quality of its wines, particularly those made from Syrah. The Trinity Hill wines have an elegance, balance, drinkability and precision of flavour. This estate was one of the first to plant grapes on the Gimblett Gravels in 1993.

VINEYARDS

The Gimblett Gravels winegrowing area is a small sub-region in the Hawkes Bay of New Zealand defined by a very unique stony soil type. This wine is made from estate grown grapes from the Tin Shed and Gimblett Stones vineyards.

VINTAGE

2014 was an exceptional year for red wine in Hawkes Bay, characterised by a wet but fruitful spring, a warm, dry summer and a mild autumn. The beginning of the season was frost free and mild with good soil moisture levels. Good conditions at flowering meant excellent bunch weights and numbers resulting in good volumes of excellent fruit. Consistently warm day and night temperatures advanced the season from budburst onwards. The end of the season remained dry and warm until 5th April, when significant rainfall occurred for the following 10 days. The Syrah harvest started early on 24th March with the last fruit picked on 7th April, record early picking dates for Trinity Hill.

VINIFICATION

Grapes were hand-harvested from a range of individual sites and clones and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 20% whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. A small percentage of Viognier (3% in total) was included in some batches to further add complexity and texture. The wine was aged for 14 months in a mixture of new and older French oak 228 litre barriques plus larger 5000 litre oak ovals. This barrel ageing regime includes stirring of the lees and very minimal racking.

TASTING NOTES

Deep and vibrant crimson in colour, with wild raspberry, blueberry, cracked pepper and hints of vanilla bean on the nose. Powerful, ripe tannins give the wine great structure. Oak plays a supporting role to the wine's pure fruit expression. This purity combined with refreshing natural acidity mean there is excellent potential for ageing. Development of mineral, gamey characters will result from bottle-age.



VINTAGE INFORMATION

Vintage	2014
Region	Gimblett Gravels, Hawkes Bay
Grape Varieties	97% Syrah/Shiraz 3% Viognier
Winemaker	Warren Gibson
Closure	Stelvin
ABV	13.5%
Acidity	6.2g/L
Wine pH	3.73
Bottle Sizes	75cl, 150cl