



# GRAPE-TO-GLASS

wines worth sharing

## Trinity Hill 'Homage' Syrah 2019

<b>Grape Varietals:</b>	99% Syrah & 1% Viognier
<b>Growing Region:</b>	Hawke's Bay - New Zealand
<b>Chief Winemaker:</b>	Warren Gibson



The growing season in Hawke's Bay during 2019 was another stunner, with one of the hottest summers on record. Plus, their vineyards had very little rainfall in January and February that continued through into harvest time from late March into the middle of April, which was ideal for the fruit to reach full physiological ripeness. And at harvest time fruit quality of the highest order.

The Syrah grapes selected for this wine were hand-harvested from several individual sites, blocks, and even specific clones. On arrival to the winery the different fruit parcels were fermented separately. Each parcel was either hand-plunged twice or pumped over once daily during fermentation to optimise colour, flavour, and tannin extraction. The parcels from their Gimblett Stones and Roy's Hill vineyards were 100% whole bunch fermented. The latter was also co-fermented with Viognier skins. The remaining batches were fermented with a high proportion of whole berries. These winemaking techniques were to increase aromatic, structural, and textural complexity.

The wine was then matured in traditional oak barrels and large oak vats to help mould the qualities of each parcel. 60% was matured in 228-litre French oak barriques for 18 - 21 months, of which 34% was new oak. The remaining 40% was matured in seasoned 5400-litre French oak ovals for 14 months. The final wine was blended in January and bottled in February 2021 with no fining and minimal filtration. The 2019 'Homage' has a refined, sophistication to its confidence, that has become a hallmark of this tribute to Hawke's Bay Syrah.

An inviting bouquet, revealing forest berries, dark plums, liquorice, five-spice, dried herbs, and subtle ember notes. The palate has a broad impact, showcasing a controlled intensity and concentration of dark berries and cacao flavours, supported by fine-grained tannins providing structure and direction for this generous wine with a silky texture. This Syrah has retained natural fruit acidity, that balances the supportive oak nature that is still forward due to its youth. While ensuring the wine remains vibrant, focused, and giving definition to the detailed complexity evident in this wine, and reinforced by its exceptional length and seamless finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Trinity Hill 'Homage' Syrah has 13% Alc./vol. Classic dry style. If opened in the next 12 - 18 months decant for 45 - 50 minutes and serve in a generously shaped red wine glass at 16° - 18°C.

**Cellaring Potential:** \*(Posted 2/06/2023)

With good decanting, it is approachable now; though will appreciate another 2 - 3 years and will repay and age nicely for another 8 - 10 years.

### Food Pairing Suggestions:

Perfect wine pairing with tender lamb shanks with a red wine jus, slow cooked prime meats, well-seasoned pasta dishes and earthy vegetarian cuisine, plus aged hard cheeses - *enjoy.*

***A stylish Hawke's Bay Syrah, with provenance and international repute.***

