

TRINITY HILL
Hawkes Bay Syrah 2006
Hawkes Bay, New Zealand

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SELECTIONS
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Winery Principals	John Hancock, Robert & Robyn Wilson, Trevor & Hanne Janes
Winemakers	Warren Gibson & Liam McElhinney
Wine Specifications	
Cases imported	300
Alcohol	13.0 %
T/A	0.59 g/100ml
pH	3.60
Residual Sugar	.3 g/100ml
Brix at Harvest	21.0 - 23.4
Cellaring	Up to 6 years
Harvest Dates	March 22 - April 16, 2006

Vineyards

Location

Gimblett Estate and Gimblett Stones in Gimblett Gravels.

Soils

Deep river gravel and alluvial silt.

Vines

4- to 6-year-old vines; conventional vineyard practices moving toward sustainable (accreditation pending). Crop: 4 tons per acre.

Vintage

A very warm, dry summer was followed by a period of rain toward the end of March.

Vinification

Hand-harvested, destemmed and lightly crushed into stainless steel fermenters and allowed to cold soak for three days before being inoculated with cultured yeasts isolated from the Rhone Valley. During fermentation, individual batches were gently pumped over. Malolactic fermentation occurred in tank. Transferred to French oak for aging.

Winemaker's Notes

Overall Impression

Cheeky, seductive, ripe, spicy.

Bouquet

Lively raspberry, black plum, five-spice.

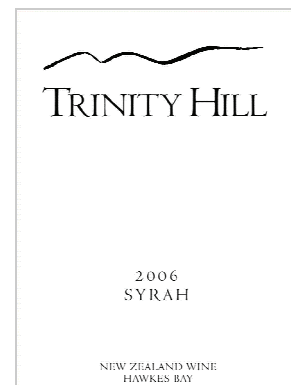
Palate

Juicy blackberry, cherry, spicy oak.

Serving Suggestions

A versatile wine for an array of culinary situations. Ideal as a lunchtime wine alongside tapas or pasta. Also an exciting pairing with lightly-spiced Asian dishes.

SRP US\$21.00



Trinity Hill is consistently rated as one of the elite 'Top Ten' New Zealand wineries. With a focus on quality, John Hancock's wines are known for their great elegance, power, complexity, and balance. *Gourmet Traveller*