

# VINO FINO

Explore a World of Wine

## TRINITY HILL GIMBLETT GRAVELS SYRAH 2021



Original price was: \$44.99. ~~\$35.99~~ Current price is: \$35.99.

### Seriously Good Gimblett Gravels Syrah

Product Code:	5310	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	12.5%
Style:	Red	Grape:	98% Syrah, 2% Viognier
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Gold Medal - Aotearoa Regional Wine Competition 2023**

**Gold Medal - New Zealand International Wine Show 2023**

**Gold Medal - The National Wine Awards of Aotearoa New Zealand 2023**

**Gold Medal - Hawkes Bay Wine Awards 2023**

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We are seeing the emergence of more sophisticated styles of Hawkes Bay Syrah and the recent successes internationally of these wines reinforces just how good they are. The wine-making has moved to be more akin to Pinot Noir than Cabernet-like. Gentle extraction and around 20-30% whole bunch fermentation is just one example resulting in more finesse and greater complexity and concentration. This is a darkly coloured package of dense, sweet black fruits, spice/cloves, plump yet good back palate mouthfeel.

## **Winery notes** (2021 Vintage)

"The Gimblett Gravels Winegrowing region is a small area in Hawke's Bay, New Zealand defined by its unique stony soil type. The cool and dry 2020/2021 growing season produced an aromatic, vibrant, and spicy expression of Gimblett Gravels Syrah.

Following fermentation, parcels selected for the Gimblett Gravels Syrah blend were matured in 5,400-litre French oak ovals for 12 to 15 months. This barrel ageing regime allows the individual characteristics of our Syrah vineyards to shine through, while allowing the wines to mature slowly and preserve each parcel's inherent beauty, purity, and vitality.

Captivating florals, perfumed aromas of ripe blackberries and raspberries, savoury spice, liquorice, and Provençal herbs come together on a concentrated, silky, and succulent palate with a lingering, spicy finish. An outstanding Gimblett Gravels Syrah that will develop complex mineral, gamey characters with age. A superb match with full flavoured red meat dishes and game. Drink from 2023 to 2033."

## **5 Stars & 96/100 Sam Kim, Wine Orbit, March 2023** (2021 Vintage)

"Expressing purity and grace, the wine shows Black Doris plum, blueberry, violet, dark olive and toasted almond characters on the nose, leading to a concentrated palate offering outstanding depth and multi-layered mouthfeel. Tannins are polished and fine, and in abundance, providing excellent frame and structure. It's wonderfully harmonious and supremely well balanced with a sustained refined finish. At its best: 2025 to 2036."

## **Rated Outstanding & 95/100 Cameron Douglas MS, April 2023** (2021 Vintage)

"Fantastic bouquet with concentration and power, a deep core of ripe black-currant and dark berry fruits scents, smoky wood and hard-pan clay soil scents, violets and spiced plums. On the palate a flourish of fruits flavours that reflect the bouquet wrapped in firm tannins and a back bone of acidity as well as a mix of new and seasoned oak. Delicious, fresh and youthful, taut and dry, lengthy and well made. Best drinking from late 2023 through 2029+."

## **5 Stars & 19+/20 (96) Candice Chow, Raymond Chan Review, May 2023** (2021 Vintage)

"Full, deep purple with a ruby hue, lighter on the rim. The nose is voluminous and enticing with aromas of blackberry, boysenberry, violet, herbs, and liquorice roots. Medium-full bodied, aromas of blackberry and boysenberry entwined with liquorice, violet, unfolding herbs and nutmeg. The mouthfeel is powdery with dark-mineral, fine-grained tannins, unveiling a hint of smoke, meaty and savoury nuance. Sweet fruit supported by a fine acid line provides balance, freshness, and a lengthy, rich finish. This Syrah shows concentrated fruit with lively acidity and an enticing dark-mineral, silky palate. Match with venison and roasted lamb over the next 10 years. Grapes were harvested from individual blocks and clones in four distinct vineyards, destemmed, fermented separately, with a range of maceration periods, aged in 5,400-litre French oak ovals for 12-25 months. 13.5% alc."

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch