

# TRINITY HILL SYRAH 2021



























Original price was: \$24.99.\$19.99Current price is: \$19.99.

# **3 Trophies at NZIWS 2023** "Classic syrah. Good value at this price." Bob Campbell MW

Product Code:	5297	Closure:	Screw Cap
Country:	New Zealand	Volume:	750ml
Region:	Hawkes Bay	Alcohol:	13.0%
Style:	Red	Grape:	100% Syrah
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly





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# TASTING NOTES

Trophy for Champion Syrah - New Zealand International Wine Show 2023

Trophy for Champion Syrah and Predominant Blends - New Zealand International Wine Show 2023

Trophy for Champion Commercial Red Wine - New Zealand International Wine Show 2023

Double Gold Medal - New Zealand International Wine Show 2023

Gold Medal - Hawkes Bay Wine Awards 2023

Gold Medal - Aotearoa Regional Wine Competition 2024

Gold Medal - New World Wine Awards 2024



The Trinity Hill team know a thing or two about producing top Syrah and in a great vintage like 2021 this quality shows all the way through their ranges. This is juicy and plump with plum fruits and spice. It is no wonder all the judges at the NZIWS unanimously gave this a Gold medal.

#### Winery notes (2021 Vintage)

"The perfume/florals and spice of Syrah introduce a fruit-dominant, complex wine bursting with intense blueberry, raspberry, and blackberry fruit flavours. Supple tannins, crisp acidity, and a touch of toasty oak, combine on the palate to produce a succulent, lingering, and spicy finish. Released young to emphasize the beautiful perfume and fruit freshness, this wine can be enjoyed on its own or partnered with a wide range of foods, particularly red meat dishes, game, or pasta. Drink over the next five to eight years for maximum enjoyment.

The 2020/2021 growing season in Hawke's Bay was mild and dry producing deliciously ripe, vibrant, and juicy early-drinking Syrah. Parcels from our three Gimblett Gravels vineyards were harvested separately and de-stemmed 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. The wine was seasoned in small- and large-format French oak barrels, the individual batches were then blended to create an ideal marriage of components."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, December 2022 (2021 Vintage)

"Wonderfully fruited and perfumed, the wine shows dark plum, blueberry, floral, olive and toasted almond characters, leading to a gorgeously rounded palate that's ripe and flavoursome. Richly textured and silky, the wine offers terrific fruit purity as well as elegant complexity. At its best: now to 2031."

#### Top Reds for January 2023, Bob Campbell MW, The Real Review (2021 Vintage)

"Bright, fresh and moderately concentrated red with dark cherry/berry, pepper, liquorice, cacao powder and spicy oak flavours. Youthful, accessible wine from a very favourable vintage. Classic syrah. Good value at this price."

#### 92/100 Cameron Douglas MS, December 2022 (2021 Vintage)

"A lovely even, fruity and varietal bouquet of dark cherries and baked raspberry flesh, the oak scents layer in complexity and a mild toasty quality. Youthful and enticing. Dry on the palate with a core of dark berry fruits, black currant and raspberry flavours, there's a mild peppery spice quality with accentuated by tannins and acidity. Taut, firmish and dry with best drinking from 2023 through 2027."

#### 4 Stars Michael Cooper (2021 Vintage)

"Still very youthful, the vibrantly fruity 2021 vintage was grown at three sites in the Gimblett Gravels and matured in stainless steel tanks and seasoned French oak casks, large and small. Deeply coloured, it is full-bodied, with strong, plummy, spicy flavours, fresh acidity and gentle tannins. Enjoyable young, it should be even better from 2024 onwards."

# 4 Stars Cuisine NZ Syrah Tasting, June 2024 (2021 Vintage)

"Medium-coloured in the glass with a complex and perfumed nose of blue, black and red berries alongside exotic spice. The palate is ripe and bold with nicely integrated oak and supple tannins and finishes long and succulent."

# 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

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