



HOMAGE

Syrah | 2019

*"A complex wine with a wonderful texture and lingering finish.
Delicious now but shows promising cellaring potential."*

- Bob Campbell



Appellations

Gimblett Gravels & Roys Hill,
Hawke's Bay

Vineyards

36% Gimblett Estate/28% Gimblett
Stones/19% Thomson's Block/17%
Tin Shed

Varieties

99% Syrah/1% Viognier

Clones

78% Mass Selection/13% Clone
174/8% Baileys/1% Clone 642
(Viognier)

Harvest Details

Picked 28th March - 18th April

Alc/Vol 13.0%

RS Dry

pH 3.87

TA 5.7 g/L

Winemaking

2019 was a very warm season in Hawke's Bay, characterised by New Zealand's third-hottest summer on record. Very low rainfall in January and February continued into March and April, where it remained warm and dry, allowing the fruit to reach full physiological ripeness. Impeccable viticulture during the growing season ensured fruit quality of the highest order.

Syrah grapes were hand-harvested from several individual sites, blocks, and clones; de-stemmed and fermented separately. Each parcel was either hand-plunged twice or pumped over once daily during fermentation to aid optimum colour and tannin extraction. The parcels from our Gimblett Stones and Roys Hill vineyards were fermented with 100% whole bunches. The latter was also fermented with Viognier skins. The remaining batches were fermented with a high proportion of whole berries. These winemaking techniques were used to increase aromatic, structural, and textural complexity.

Maturation in small and large oak vessels was utilised to further enhance the distinct qualities of each parcel. 60% were matured in 228-litre French oak barriques for 18 to 21 months, of which 34% were new. The remaining 40% were matured in seasoned 5,400-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 displays the complexity, sophistication and refined power that are the hallmarks of the marque.

”

The Wine

The 2019 Homage displays the complexity, sophistication and refined power that are the hallmarks of the marque.

The characteristics of Gimblett Gravels Syrah shine through in a captivating, complex bouquet. Ripe blackberries, black liquorice, Chinese five-spice and crushed minerals are complimented by an exotic perfume of red fruits and florals. Toasty/cedary oak sits discretely in the background.

The wine is intense and concentrated in the mouth with fine-grained tannins providing a powerful, yet silky texture. Balanced acidity and supportive oak ensure the wine remains vibrant, focused, and supple on a palate distinguished by exceptional length of flavour and a lingering spicy finish.

A superb wine of breed and provenance; that speaks of its place and represents the definitive expression of Syrah from New Zealand.

Drink from 2023 to 2038. Decant before serving.