TRINITY HILL

Gimblett Gravels Range

Syrah

Gimblett Gravels | 2024

Trinity Hill Gimblett Gravels wines are crafted from vineyards within this small, sub-region of Hawke's Bay. Deposited by a wandering river, these unique, stony soils create exceptional wines of character and personality.

Appellation
Gimblett Gravels, Hawke's Bay

Variety
100% Syrah

Clones
Mass Selection/Clone 174/Baileys

Vineyard
100% Gimblett Gravels

Harvest Detail
Picked: 2nd - 10th April

Alc/Vol 13.0%

RS Dry

pH 3.8

TA 5.3 g/L

Winemaking

The Gimblett Gravels Winegrowing region is a small area in Hawke's Bay, New Zealand defined by its unique stony soil type. The warm and dry 2024 growing season has produced an aromatic, vibrant and spicy expression of Gimblett Gravels Syrah.

Grapes were harvested from 3 individual vineyards located on the Gimblett Gravels, de-stemmed and fermented separately. All parcels were pumped over once daily to aid optimum colour and tannin extraction, with a range of maceration periods utilised to increase textural complexity.

Following fermentation, parcels earmarked for the Gimblett Gravels Syrah blend were matured in 5,400-litre French oak ovals for 18-20 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 freshness. The final wine was blended in November 2025 and bottled in February 2026 with minimal fining and filtration.

An outstanding Gimblett Gravels Syrah that will develop with age.

The Wine

Perfumed aromas of ripe black fruits, savoury spice, liquorice, and Provençal herbs come together on a concentrated, silky, and succulent palate with a lingering, spicy finish.

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Pair with red meat dishes or game.