



# HOMAGE

Syrah | 2018

*"The wine by which all other top-tier New Zealand Syrah wines have always been judged"*

- James Suckling



## Appellation

Gimblett Gravels, Hawke's Bay

## Variety

99.6% Syrah/0.4% Viognier

## Clones

55% Mass Selection/18%  
Baileys/16% Clone 174, 6% Clone  
470/5% Other (including 0.4%  
Clone 642 Viognier)

Alc/Vol 13.0%

## Vineyards

70% Gimblett Estate/19% Tin  
Shed/11% Gimblett Stones

## Harvest Detail

22<sup>nd</sup> March - 18<sup>th</sup> April

TA 6.0 g/L

pH 3.73

RS Dry

## Winemaking

2018 was a very warm early season in Hawke's Bay with a very warm, humid, late summer and autumn. Special canopy management of the vines, along with impeccable viticulture during the growing season, ensured fruit quality of the highest order. Pruning and shoot/bunch thinning at appropriate times yielded a crop level of around 5 to 6 tonnes per hectare (approximately 30 to 35 hectolitres per hectare).

Syrah grapes were hand-harvested from several individual sites and blocks, de-stemmed and fermented separately. Each parcel was hand-plunged or pumped over once daily during fermentation to aid optimum colour and tannin extraction. One parcel was fermented with 100% whole bunches and Viognier skins to enhance aromatics and structure. Total time on skins (including post-fermentation maceration) ranged from 16 to 35 days, which helped improve the texture of the tannins while softening and stabilising the individual wines.

All parcels were predominantly aged in 228-litre French oak barriques for 12 to 15 months, of which 32% were new. One parcel was aged for eight months

*The 2018 Homage displays the purity, sophistication and refinement that are the hallmarks of the marque.*

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in a 5,400-litre French oak oval followed by a further six months in barriques. While in barrel, none of the wines were racked, only stirred when required. The individual wines were blended, and the final blend bottled, in July and September 2019, respectively.

## The Wine

The 2018 Homage displays the purity, sophistication and refinement that are the hallmarks of the marque.

A captivating perfume – fresh raspberries/blackberries, sweet spices, black liquorice, crushed minerals, cedar – leads to an exquisite, intricately detailed palate with superb definition and depth of flavour. Ultra-fine tannins and vibrant acidity provide a refined texture and an exceptionally long finish.

A wine of beauty, poise and finesse that will blossom and reveal more complexity with time. Drink from 2022 to 2037. Decant before serving.



# 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 28<sup>th</sup> March - 18<sup>th</sup> 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.*

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## 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 licorice, 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.



# HOMAGE

Syrah | 2020

*“Excellent acidity brings notes of citrus peel and dried herbs into the finish, and keeps the wine quite fresh and juicy. Regal and poised. Excellent.” - Alder Yarrow*



## Appellations

Gimblett Gravels, Hawke's Bay

## Vineyard

100% Gimblett Estate

## Variety

100% Syrah

## Clones

Mass Selection, Bailey's Clone

## Harvest Details

Picked 8<sup>th</sup> - 15<sup>th</sup> April

Alc/Vol 13.0%

RS Dry

pH 3.59

TA 6.6 g/L

## Winemaking

2020 was a dry season in Hawke's Bay, 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.

The hand-harvested Syrah grapes were de-stemmed and fermented in small open top fermenters. Each parcel was gently hand-plunged during fermentation to aid optimum colour and tannin extraction. Each parcel was 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 utilized 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 68% were new. The remaining 40% were matured in seasoned 5,400-litre French oak ovals. The final wine was blended in December 2021 and bottled in late February 2021 with no fining and minimal filtration.

*The 2020 Homage is a beautifully aromatic wine with interwoven berry purity and oak sophistication.*

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## The Wine

The 2020 Homage is a beautifully aromatic wine with interwoven berry purity and oak sophistication. A floral, scented nose initially dominates with brambly, blackberry and licorice aromatics sitting 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.

Drink now to 2040.

Decant before serving.