

*Babich*

NEW ZEALAND WINE

Babich Hawke's Bay Syrah 2014

From our estate-owned vineyards in both the Gimblett Gravels and Bridge Pa Triangle regions, this wine offers delicate raspberry and floral flavours in a light, fresh and peppery style. It is sometimes co-fermented with a small amount of Viognier.

Region:

Hawke's Bay

Recommended Food:

Makes an ideal partner to strongly flavoured foods such as balsamic marinated steak or an antipasto platter of salami, artichokes, olives and sun dried tomatoes.

Recommended Cellaring:

2-8 years

Production Notes:

The grapes were harvested and gently crushed into stainless steel tanks for fermentation. Vigorous cap management during the height of ferment ensured good extraction of colour and tannin. After extended time on skins to promote tannin evolution, the wine was then run off to French oak. It matured for eleven months prior to blending.

Technical Notes:

Alcohol: 12.5%

TA: 5.8g/l

pH: 3.65

Residual Sugar: 1.5g/l

Tasting Notes:

Black plum with a vanilla lift. White pepper and cinnamon are also apparent on the nose. There are red and dark fruits on entry in the mouth, fleshy. Fine grained tannins.

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