



BABICH:

Hawke's Bay Syrah 2021



The Babich range of wines are crafted to be a stunning showcase of each varietal's true regional style.

From our estate-owned vineyards in the Hawke's Bay sub-regions of Gimblett Gravels and Bridge Pa Triangle, this Syrah offers delicate raspberry and floral flavours in a light, fresh and peppery style. Fine tannins with a creamy texture to a palate loaded with dark fruits and sweet spice.

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Clonal Selection	MS & 470
Harvest Method	Machine
Harvest Dates	13 th & 14 th April
Harvest Analysis	22.5 Brix; pH 3.51; TA 6.6g/L
Processing:	Open rollers (uncrushed berries)
Fermentation Vessel:	Closed and open top fermenters
Fermentation	Fermented with <i>Saccharomyces cerevisiae</i> & <i>Kluyveromyces thermotolerans</i> gentle cap management. Average peak temperature 30°C
Malolactic	Yes
Maturation	10 months in oak
Fining	Gelatine
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	13.2%
TA	6.5 g/L
pH	3.62
Residual Sugar	12 g/L

WINEMAKER NOTES

Plum and raspberry with a sweet vanilla note and a touch of dark cedar. Dried herbs.

Fine tannings create a creamy texture to a palate loaded with dark fruits and sweet spice. Black pepper, redcurrant and dried goji berry. Balance and lively.

Recommended Food

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

AWARDS

SILVER MEDAL

New World Wine Awards 2022



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