

Babich

NEW ZEALAND WINE

Babich The Patriarch 2006

The Patriarch is our flagship red wine, grown on our Gimblett Gravels 'Irongate' vineyard in Hawke's Bay and made in honour of the company founder and New Zealand wine industry pioneer, Josip Babich. With this wine we allow ourselves complete flexibility in order to make the best we can – we are not committed to a particular variety or blend and crop levels are very restricted.

Grapes:

75% Cabernet Sauvignon, 16% Malbec, 9% Cabernet Franc

Region:

Hawke's Bay - Gimblett Gravels

Recommended Food:

Ideal with roasted red meats. It makes a good partner for a whole fillet beef, roasted rare. Also perfect with a tasty winter casseroled stew.

Recommended Cellaring:

5-15 years

Production Notes:

Parcels of fruit were hand harvested and hand plunged in traditional concrete vats. Some of the grapes underwent a cold soak prior to fermentation, with all receiving an extended maceration period on skins after ferment. The new wines were drained to small French oak barriques, to mature. Bottling took place just prior to Christmas in 2007 and the wine was stored for 1 year in temperature-controlled cellars prior to release.

Tasting Notes:

This is a Cabernet Sauvignon predominant blend that exudes style. Sweet dark fruits, cigar box and underlying quality oak bound from the glass. The palate is complex and generous with a spicy fruitcake, chocolate and blackberry entry that is layered with leather and tar notes. The experience does not stop as the generous palate develops a gorgeous fine cocoa and leather finish that lingers seamlessly, teasing, demanding further inspection. Pure refined class.

Awards:

5 STARS, 93 POINTS -Bob Campbell MW, www.bobswinereviews.com

91 POINTS -Neal Martin, *Wine Advocate Issue #184, Sep 2009*

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