

Babich The Patriarch 2012

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:

Malbec 56% and Cabernet Sauvignon 44%

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:

4-15 years

Production Notes:

Select crop thinned parcels of fruit were hand harvested then fermented in small open vats and hand plunged. After an extended maceration period the new wines were drained to French oak barriques (40% new), to mature. After several rack and returns and extensive tasting trials the Patriarch was blended after 6 months then returned to oak. The Wine spent a total of 13 months in oak.

Technical Notes:

Alcohol: 12.5% TA: 5.6g/l pH: 3.8

Residual Sugar: Dry

Tasting Notes:

Brooding, with sweet brambly high notes and a dab of cedar. Elegant and sweet fruited with savoury length and a lingering warmth. Fine coating tannins.

Awards:

5 STARS - Raymond Chan, www.raymondchanwinereviews.co.nz, Sept 2014

5 STARS - Sam Kim, Wine Orbit, www.wineorbit.co.nz, Jan 2015

4.5 STARS - Cameron Douglas MS, NZ Liquor News/FMCG Business magazine, Feb 2015

4.5 STARS, 93 POINTS - Bob Campbell, www.bobcampbell.nz

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www.babichwines.co.nz









