

Babich Winemakers' Reserve Syrah 2013

This deep coloured Syrah is produced from a special selection of grapes grown in the stony soils of our lrongate vineyard in the Gimblett Gravels region of Hawke's Bay. The peppery aroma and strong berry fruit flavours are characteristic of this variety.

Region:

Hawke's Bay - Gimblett Gravels

Recommended Food:

The sweet fruit flavours, edged by savoury oak make this wine an ideal partner to red meat dishes. Try it with pan-fried lamb cutlets, or with braised beef spooned over mashed potatoes.

Recommended Cellaring:

2-6 years

Production Notes:

These grapes were harvested after a long steady ripening through late summer/early autumn from our Gimblett Road vineyard in Hawke's Bay. The fruit was fermented in open vats with frequent plunging of the "cap". After an extended period on skins young wine was drained to new (35%) and old French oak for maturation for a period of 9 months.

Technical Notes:

Alcohol: 14.0% TA: 6.9g/l pH 3.6 Residual Sugar 0g/l

Tasting Notes:

Beautifully scented, dark fruits, dark spice and raspberry. Elegant and concentrated sweet and savoury notes embrace fine, dense tannins. Sweet, earthy spices linger on the finish.

Awards:

4 1/2 STARS -Winestate Magazine, Nov/Dec 2014 issue

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

GOLD MEDAL - China Wine & Spirits Awards Best Value 2015

91 POINTS - - The Wine Advocate, Lisa Perrotti-Brown, eRobertParker.com #216 (Part 2) Jan 2015

5 STARS - Master Sommelier Cameron Douglas, May 2015 issue of TheShout NZ/Hospitality Business















