



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Syrah 2015



This deep coloured Syrah is produced from a special selection of grapes grown in the Bridge Pa Triangle region of Hawke's Bay. The peppery aroma and strong berry fruit flavours are characteristic of this variety.

INFORMATION

Grape Varieties	96% Syrah 4% Viognier
Region	Hawke's Bay
Clonal selection	Syrah – MS & 470
Harvest method	Machine
Harvest Analysis	Various
Harvest Dates	Various
Fermentation Vessel	Stainless Steel vats
Fermentation	Co-fermented with 4% Viognier
Malolactic	Yes
Maturation	12 months
Fining	Gelatin
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.8 g/l
pH	3.59
Residual sugar	Dry

WINEMAKER NOTES

Nose

Dark rich fruits, clove, liquorice and spice with some black pepper on the nose

Palate

Powerful and dense palate with fine tannins, sweet black fruits and cocoa. A hint of cherry on the long finish.

Recommended food

The sweet fruit flavours of the Babich Black Label Hawke's Bay Syrah, 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



EXCELLENCE *through* EXPERIENCE

