



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Hawke's Bay Syrah 2015



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

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Sub region	Bridge Pa
Vineyard/s	St Johns
Clonal selection	470 & MS
Harvest method	Machine
Harvest dates	7 th April
Processing	Crushed & de-stemmed
Fermentation vessel	Tank
Fermentation	Fermented with <i>Saccharomyces cerevisiae</i> & <i>Torulasporea delbrueckii</i> yeasts
Malolactic	Yes
Maturation	15 months in barrel
Fining	Gelatine
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, 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.

Serving temperature

Recommended cellaring 2-6 years

AWARDS

Gold Medal	International Wine & Spirits Competition 2016
4 Stars	Winestate Magazine, Nov/Dec 2016 issue
4 Stars	Michael Cooper, Michael Cooper's 2017 Wine Buyers Guide



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