



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Syrah 2016



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	Irongate 5/4; St John 1/4; Highway 50 15/4
Fermentation Vessel	Stainless Steel vats
Fermentation	Co-fermented with 4% Viognier
Malolactic	Yes
Maturation	7 months
Fining	Gelatin
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Syrah 2016



TECHNICAL NOTES

Alcohol	12.5%
TA	6.2 g/l
pH	3.66
Residual sugar	Dry

WINEMAKER NOTES

Nose

Dark fruits, mineral and sage with black pepper and vanilla.

Palate

Medium weighted with a fine and even texture. Flavours of fruit cake, dark plum and raspberry marry well with dried herbs and spice elements.

Recommended food

Makes an ideal partner to strongly flavoured foods such as balsamic marinated steak or an antipasto platter of salami, artichokes, olives and sun dried tomatoes.

Recommended cellaring 2-4 years



EXCELLENCE *through* EXPERIENCE

