



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Syrah 2017



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	Syrah
Region	Hawke's Bay
Clonal selection	470 & MS
Harvest method	Machine harvested at night. De-stemmed in vineyards.
Harvest Analysis	Various
Harvest Dates	2-3 rd April
Fermentation Vessel	Stainless Steel Vats
Fermentation	Co-fermented with Viognier
Malolactic	Yes
Maturation	7 months
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol 12.5%

TA 5.9g/L

pH 3.55

Residual sugar Dry

WINEMAKER NOTES

Tasting Note

Beautifully scented dark fruits, dark spice and raspberry.

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 2-6 years

AWARDS

93 POINTS

Cameron Douglas, MS, The Shout Magazine, Jul 2018 issue



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