



FAMILY RESERVE:

# Hawke's Bay Syrah 2018

From in Hawke's Bays, this wine offers delicate raspberry and floral flavours in a light, fresh and peppery style. It is sometimes co-fermented with a small amount of Viognier.



## INFORMATION

<b>Grape Varieties</b>	Syrah
<b>Region</b>	Hawke's Bay
<b>Clonal selection</b>	MS & 470
<b>Harvest method</b>	Machine harvested at night - destemmed in Vineyards
<b>Harvest Dates</b>	25 <sup>th</sup> March – 8th April
<b>Processing:</b>	Open rollers (uncrushed)
<b>Fermentation Vessel:</b>	Stainless Steel Vats
<b>Fermentation</b>	Co-fermented with Viognier (8%)
<b>Malolactic</b>	Yes
<b>Maturation</b>	6 months
<b>Fining</b>	Gelatine
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





**BABICH**

NEW ZEALAND WINE  
SINCE 1916

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## TECHNICAL NOTES

Alcohol	13.0%
TA	6.2 g/L
pH	3.59
Residual sugar	Dry

## WINEMAKER NOTES

### Tasting Note

Lifted and vibrant with ripe plum, spice and black pepper flavours – elegant style.

### Recommended food

Makes an ideal partner to strongly flavoured dishes such as Italian.

**Recommended cellaring** 1-5 years

## AWARDS



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