



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Syrah 2020



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	MS
Harvest method	Machine harvested at night. De-stemmed in vineyards.
Harvest Analysis	22.0 Brix; pH 3.53; TA 5.8g/L
Harvest Dates	2nd April
Fermentation Vessel	Stainless Steel closed Vats
Fermentation	One week post ferment maceration - 13 days on skins in total.
Malolactic	Yes
Maturation	Matured in new and old French oak for seven months.
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol 13.0%

TA 6.0g/L

pH 3.69

Residual sugar 2.1g/L

WINEMAKER NOTES

Tasting Note

Vibrant and lifted with plum, black pepper, violets and dried herbs. French oak contributes subtle vanilla and cedar aromas.

Supple and smooth with fine soft tannins and medium weight. Cherry, plum and red brambly notes join with a touch of cocoa and nutmeg. Bright, juicy and lingering finish.

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 Up to 6 years

AWARDS



EXCELLENCE *through* EXPERIENCE

