



BABICH

NEW ZEALAND WINE
SINCE 1916

BABICH

Hawke's Bay Syrah

2023

From our estate-owned vineyards in the Hawke's Bay sub-regions of Gimblett Gravels and Bridge Pa Triangle, this Syrah offers delicate raspberry and floral flavours in a light, fresh and peppery style. Fine tannins with a creamy texture to a palate loaded with dark fruits and sweet spice.

SUSTAINABLY CRAFTED
NEW ZEALAND WINE



WINEMAKER NOTES

Sweetly perfumed with notes of raspberry and vanilla overlaying cedar and just a suggestion of camphor wood.

Focused dark fruits on entry expand into fleshy plum, more raspberry and touches of oregano and other dried herbs. There is spice and well integrated oak on the finish. A juicy, medium weighted wine with fresh fruits and fine tannins.

FOOD RECOMMENDATION

An ideal partner to strongly flavoured foods such as balsamic marinated steak or salami, artichokes, olives and sun-dried tomatoes.

AWARDS

INFORMATION

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| First Vintage | 2014 |
| Grape Varieties | 98% Syrah; 2% Pinot Noir |
| Region | Hawke's Bay |
| Clonal Selection | MS, 470 & Limmer |
| Harvest Method | Machine |
| Harvest Dates | 13th April |
| Harvest Analysis | 21.8 Brix; pH 3.45; TA 7.1g/L |
| Processing | Open rollers (un-crushed berries) |
| Fermentation Vessel | Stainless steel fermenters. |
| Fermentation | Fermented with Lachancea thermotolerans followed by Saccharomyces cerevisiae. Gentle cap management. Peak temperature 33C |
| Malolactic | Yes |
| Fining | Gelatine |
| Filtration | Yes |

TECHNICAL NOTES

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|----------------|---------|
| Alcohol | 12.5% |
| TA | 5.8 g/L |
| pH | 3.73 |
| Residual Sugar | Dry |