



WINEMAKERS' RESERVE

Hawke's Bay Syrah

2017

This charming Syrah is crafted from grapes grown in our sustainably certified vineyards in Hawke's Bay.

Hints of black pepper, soft tannins and a stunning flavour profile of forest berries, plum and vanilla.



LASTING CHARACTER



WINEMAKER NOTES

Spice, smoky with dark plum and cedar notes.

Smooth upfront with good volume and medium weight. Charcuterie complexity with dried cranberry, black pepper and vanilla. Savoury and tasty with Doris plum on the finish.

FOOD RECOMMENDATION

The sweet fruit flavours, edged by savoury oak make this award winning wine an ideal partner to red meat dishes. Try it with pan-fried lamb cutlets, or with braised beef spooned over mashed potatoes.

AWARDS

GOLD MEDAL - China Wine & Spirits Awards 2019

93 POINTS - JamesSuckling.com



BABICHWINES.COM

INFORMATION

First Vintage	1994
Grape Variety	Syrah
Region	Hawke's Bay
Clonal Selection	470 & MS
Harvest Method	Machine, de-stemmed in field
Harvest Dates	2nd & 3rd April
Harvest Analysis	18.7 °Brix; pH 3.51; TA 8.2 g/L
Processing	Berries lightly crushed
Fermentation Vessel	Stainless steel vats
Fermentation	Co-fermented with (whole bunch) Viognier. Frequent rummaging.
Malolactic	Yes
Maturation	8 months on lees in barrel. 25% New Oak
Fining	Egg whites
Filtration	Minimal - 5µm

TECHNICAL NOTES

Alcohol	12.5%
TA	5.4g/L
pH	3.75
Residual Sugar	0.2g/L