



WINEMAKERS' RESERVE

Hawke's Bay Syrah

2019

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

Aromatic. Dark plum and black pepper with blackberry, savoury leather and red florals. Also thyme.

Smooth and viscous on entry. Plum, olives and dried herbs mingle on the complex and expressive palate with fleshy raspberry notes lingering on the finish. Silken and intense.

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

92 POINTS

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INFORMATION

First Vintage	1994
Grape Variety	Syrah
Region	Hawke's Bay
Clonal Selection	470 & MS
Harvest Method	Machine, de-stemmed in field.
Harvest Dates	11 th April
Harvest Analysis	22.6 Brix; pH 3.47; TA 6.5g/L
Processing	Berries destemmed but not crushed.
Fermentation Vessel	Stainless steel vats
Fermentation	Co-fermented with (whole bunch) Viognier. 50% wild yeast. Gentle rummaging.
Malolactic	Yes
Maturation	10 months in a combination 650L and 225L oak casks - 25% new
Fining	Egg Whites
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.0g/L
pH	3.73
Residual Sugar	0.2g/L