

BABICH Hawke's Bay Syrah

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.





WINEMAKER NOTES

Sweet fruits - dark plum, raspberry and blueberry mingle with savoury earthy notes and spice. Touch of sage also.

Sweet dark and red fruits on entry, namely plum and cherry, with cedar, cinnamon and a hint of blood adding excitement to the mid palate. Good volume and medium weight with fine tannins supporting a suggestion of cocoa on the finish.

FOOD RECOMMENDATION

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

AWARDS



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INFORMATION

First Vintage 2014

Grape Variety Syrah

Region Hawke's Bay

Clonal Selection MS, 470 & Limmer

Harvest Method Machine

Harvest Dates 13th April

Harvest Analysis 20.0 Brix; pH3.44; TA

6.4g/L

Processing Open rollers (un-crushed

berries)

Fermentation Vessel Stainless steel fermenters

Fermented with

Fermentation Saccharomyces cerevisiae.

Gentle cap management. Peak temperature 33C

Malolactic Yes

Maturation 10 months in oak

Fining Gelatine

Filtration Yes

TECHNICAL NOTES

Alcohol 12.0%

TA 5.9 g/L

pH 3.49

Residual Sugar Dry