



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.



LASTING CHARACTER



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



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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	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
Maturation	12 months in oak
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

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