



BABICH

# Hawke's Bay Syrah 2024

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

Sweet dark fruits, Doris plum and grape, with complex leather cedar notes. Peppery also.

Viscous entry with abundant fruit - plums, cherry and raspberry. Notes of olive and vanilla and a sweet spicy finish that lingers. Varietal, weighty and rich.

## FOOD RECOMMENDATION

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

## AWARDS



# BABICH

NEW ZEALAND WINE  
SINCE 1916

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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	3rd April
Harvest Analysis	Various
Processing	Open rollers (un-crushed berries)
Fermentation Vessel	Stainless steel vats
Fermentation	Gentle cap management. Peak temperature 33C. 14 days skin contact.
Malolactic	Yes
Maturation	Minimum four months with Oak
Fining	Gelatine
Filtration	Yes

## TECHNICAL NOTES

Alcohol	13.5%
TA	5.9 g/L
pH	3.77
Residual Sugar	0.19 g/L