



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

90 POINTS - NZ International Wine Show 2025

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



BABICH

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TECHNICAL NOTES

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