

WINEMAKERS' RESERVE

Hawke's Bay Syrah

2025

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

Savoury and complex with boysenberry, leather and floral notes. Spice and cedar and a touch of pepper also.

Concentrated and intense with focused, sweet dark fruits, forest berries, raspberry and plum. Medium weight with a creamy texture and good density. Notes of cacao, thyme and a touch of camphor linger on the finish.

FOOD RECOMMENDATION

Roasted duck breast with cherry and five-spice glaze or Wild mushroom and caramelised onion tart with thyme and Gruyère.

AWARDS

BABICH

NEW ZEALAND WINE
SINCE 1916

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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	3rd April
Harvest Analysis	23.0 Brix; pH 3.56; TA 6.0g/L
Processing	Berries destemmed but not crushed.
Fermentation Vessel	Stainless steel vats
Fermentation	Co-fermented with Viognier. Temperature peaking in late ferment at 32C. 27 days on skins in total. Gentle rummaging
Malolactic	Yes
Maturation	9 months in a 225L oak casks - 25% new
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.2g/L
pH	3.74
Residual Sugar	0.2g/L