BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL

Hawke's Bay Syrah

2019

Our Black Label range is crafted specifically to complement food.

This deep coloured Syrah is produced from a special selection of grapes grown in the Bridge Pa Triangle region of Hawke's Bay. The peppery aroma and strong berry fruit flavours are characteristic of this variety.

SUSTAINABLY CRAFTED
NEW ZEALAND WINE

SUSTAINABLE NEW ZEALAND WINEGROWING

WINEMAKER NOTES

Aromatic. Dark plum and black pepper with blackberry, savoury leather and red florals. Also thyme.

Smooth and viscous on entry. Plum, olives and dried herbs mingle on the complex and expressive palate with fleshy raspberry notes lingering on the finish. Silken and intense.

FOOD RECOMMENDATION

An elegant, medium weighted palate - dark fruits and garden herbs again with strawberry elements. Finely texture with a hint of cocoa and a savoury finish.

AWARDS

INFORMATION

First Vintage	2013
Grape Varieties	Syrah 95%; Viognier 5%
Region	Hawke's Bay
Clonal Selection	470 & MS
Harvest Method	Machine, de-stemmed in field
Harvest Dates	11th April
Harvest Analysis	22.6 Brix; pH 3.47; TA 6.5g/L
Processing	Berries destemmed but not crushed.
Fermentation Vessel	Stainless steel vats
Fermentation	Co-fermented with (whole bunch) Viognier. 50% wild yeast. Gentle rummaging.
Malolactic	Yes
Maturation	10 months in barrel - 25% new
Fining	Egg whites
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.0 g/L
pH	3.73
Residual Sugar	Dry