



CLASSICS:

Hawke's Bay Syrah 2019



From our estate-owned vineyards in both the Gimblett Gravels and Bridge Pa Triangle regions, this wine offers delicate raspberry and floral flavours in a light, fresh and peppery style. It is sometimes co-fermented with a small amount of Viognier.

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Clonal selection	MS & 470 & Chave
Harvest method	Machine
Harvest Dates	11 th April
Processing:	Open rollers (uncrushed)
Fermentation Vessel:	Closed and open top fermenters
Fermentation	Co-fermented with Viognier (3%)
Malolactic	Yes
Maturation	7 months in oak
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13.0%
TA	5.9 g/L
pH	3.70
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Violet, plum and white spices with raspberry and vanilla notes.

Recommended food

Makes an ideal partner to strongly flavoured foods such as balsamic marinated steak or an antipasto platter of salami, artichokes, olives and sun-dried tomatoes.

Recommended cellaring 1-5 years

AWARDS



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