



BABICH:

# Hawke's Bay Syrah 2022



The Babich range of wines are crafted to be a stunning showcase of each varietal's true regional style.

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.

## INFORMATION

Grape Varieties	96% Syrah 4% Malbec
Region	Hawke's Bay
Clonal Selection	MS, 470 & Limmer
Harvest Method	Machine
Harvest Dates	31 <sup>st</sup> March
Harvest Analysis	20.0 Brix; pH3.44; TA 6.4g/L
Processing:	Open rollers (uncrushed berries)
Fermentation Vessel:	Stainless steel fermenters
Fermentation	Fermented with <i>Saccharomyces cerevisiae</i> . Gentle cap management. Peak temperature 33 degrees Celsius
Malolactic	Yes
Maturation	10 months in oak
Fining	Gelatine
Filtration	Yes



**SUSTAINABLY CRAFTED**  
NEW ZEALAND WINE





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## TECHNICAL NOTES

Alcohol	12.1%
TA	5.9 g/L
pH	3.49
Residual Sugar	Dry

## WINEMAKER NOTES

Sweet fruits - dark plum, raspberry and blueberry aromas mingle with savoury earthy notes and spice. Touch of sage also.

Sweet dark and red fruits on entry, namely plum and cherry, with cedar, cinnamon and a hint of blood adding excitement to the mid palate. Good volume and medium weight with fine tannins supporting a suggestion of cocoa on the finish.

## Recommended Food

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

## AWARDS



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