



BABICH:

Hawke's Bay Syrah 2023



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	98% Syrah 2% Malbec
Region	Hawke's Bay
Clonal Selection	MS, 470 & Limmer
Harvest Method	Machine
Harvest Dates	13 th April
Harvest Analysis	21.8 Brix; pH 3.45; TA 7.1g/L
Processing:	Open rollers (uncrushed berries)
Fermentation Vessel:	Stainless steel fermenters
Fermentation	Fermented with Lachancea thermotolerans followed by Saccharomyces cerevisiae. Gentle cap management. Peak temperature 33C
Malolactic	Yes
Maturation	12 months in oak
Fining	Gelatine
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	12.5%
TA	5.8 g/L
pH	3.73
Residual Sugar	Dry

WINEMAKER NOTES

Sweetly perfumed with notes of raspberry and vanilla overlaying cedar and just a suggestion of camphor wood.

Focused dark fruits on entry expand into fleshy plum, more raspberry and touches of oregano and other dried herbs. There is spice and well integrated oak on the finish. A juicy, medium weighted wine with fresh fruits and fine tannins.

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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