



WINEMAKERS' RESERVE:

Hawke's Bay Syrah 2018



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

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Sub region	Various
Harvest method	Machine – destemmed in field
Harvest Analysis	20-21 Brix; pH 3.38-3.46; TA 4.9 - 6.4 g/L
Harvest dates	6 th – 9 th April
Processing	Berries were lightly crushed.
Fermentation vessel	Stainless Steel Vats
Fermentation	Co-fermented with (whole bunch) Viognier. Frequent riddling.
Malolactic	Yes
Maturation	12 months in barrel - 25% new French oak.
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/L
pH	3.68
Residual sugar	0.2 g/L

WINEMAKER NOTES

Tasting Note

Leather and spice aromas, tarry with dark plum and cedar notes.

Smooth up-front with good volume and medium weight. Charcuterie complexity with dried cranberry, black pepper and vanilla. Savoury and tasty with Doris plum on the finish.

Recommended food

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



EXCELLENCE *through* EXPERIENCE

