



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Hawke's Bay Syrah 2016



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	Bridge Pa
Vineyard/s	St Johns
Clonal selection	470
Harvest method	Machine – de-stemmed at harvest
Harvest dates	4 th April
Processing	Crushed to tank
Fermentation vessel	Tank
Fermentation	Started wild, Finished with <i>Saccharomyces cerevisiae</i> yeast.
Malolactic	Yes
Maturation	9 months in French Oak barriques - 25% new.
Fining	Egg whites
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/l
pH	3.60
Residual sugar	Dry

WINEMAKER NOTES

Nose

Dried herb and violets with dark fruits, mineral and white spice/pepper.

Palate

Powerful and dense palate with fine tannins, sweet black fruits and cocoa. A hint of cherry on the long 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.

Recommended cellaring 2-6 years



EXCELLENCE *through* EXPERIENCE

