

Babich

Tasting Note

BABICH THE PATRIARCH 2007

**Grapes:**

49% Cabernet Sauvignon, 29% Malbec, 22% Cabernet Franc

Region:

Hawke's Bay - Gimblett Gravels

Winemakers:

Adam Hazeldine

Recommended Food:

Ideal with roasted red meats. It makes a good partner for a whole fillet beef, roasted rare. Also perfect with a tasty winter casseroled stew.

Recommended Cellaring:

4-15 years

Production Notes:

Parcels of fruit were hand harvested and hand plunged in traditional concrete vats. Some of the grapes underwent a cold soak prior to fermentation, with all receiving an extended maceration period on skins after ferment. The new wines were drained to small French oak barriques, to mature.

Technical Notes:

Alcohol 14.0%
TA 6.1g/l
pH 3.63g/l
Residual Sugar 0g/l

Tasting Notes:

This is a serious yet warm, dark and inviting wine. The concentrated aromas of currents, dusty blackberries and cocoa excite the nose and lead to hints of dried herbs, violets and vanilla. Dark forest fruits, leather and spice arrive sumptuously on the palate and integrate perfectly with smooth, dense, mouth-coating tannins. Savoury notes linger on the satisfying and complete finish. A hand crafted wine of quality that will age gracefully for many years.