

Babich

Tasting Note

BABICH GIMBLETT GRAVELS SYRAH 2008



Region:

Hawke's Bay

Winemaker:

Adam Hazeldine

Production Notes:

The grapes were harvested in mid April and gently crushed grapes into stainless steel tanks for fermentation. Vigorous cap management during the height of ferment ensured good extraction of colour and tannin. After extended time on skins to promote tannin evolution, the wine was then run off to French oak. It matured for eleven months prior to blending.

Tasting Notes:

A good depth of colour precedes pleasing ripe summer fruit aromas. Black plum and spice are also apparent on the nose. There is a sweet plum entry in the mouth, which develops into concentrated fruit with subtle savoury notes and a touch of leather. Tannins satisfy the palate and fruit lingers on the finish. Drinking well now, and will age gracefully.

Recommended Food:

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

Recommended Cellaring:

2-8 years