



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Noir 2019

This hand-crafted Pinot Noir was grown on our estate-owned vineyards in Marlborough. Traditional winemaking techniques including fermentation in open vats with hand plunging, results in a smooth, full-flavoured wine.



INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Clonal selection	Various
Harvest method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	Wild and inoculated ferments.
Malolactic	Yes
Maturation	6 months in oak
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/l
pH	3.66
Residual sugar	2.3 g/L

WINEMAKER NOTES

Tasting Note

Dark cherry and Doris plum with mushroom, a hint of strawberry, dried herbs, and cedar notes.

Mouth-filling and texturally dense with sweet dark fruits, spice and also bright raspberry notes. The fruit notes are joined by thyme on the lingering finish.

Recommended food

It goes well with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

Recommended cellaring 4-8 years

AWARDS



EXCELLENCE *through* EXPERIENCE

