

BABICH:

Marlborough Pinot Noir 2022

In the early 1980's Babich Wines was the first New Zealand wine company to win a Gold Medal for Pinot Noir, and that legacy of excellence remains. From our 100% certified sustainable vineyards in Marlborough's prime subregions comes this smoothly luxurious Pinot Noir, displaying delicate spice, plum, cherry and earthy flavours.



INFORMATION

Grape Varieties	Pinot Noir predominate
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	Up to 32C with minimal plunging. Some post ferment skin contact.
Malolactic	Yes
Fining	Gelatine
Filtration	Yes







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TECHNICAL NOTES

Alcohol	13.0%
ТА	5.6 g/L
рН	3.61
Residual sugar	Dry

WINEMAKER NOTES

Raspberry, plum and dark cherry with a hint of cocoa & cinnamon.

Bright and juicy with a smooth texture and a medium-light weight. Brambly red fruits with darker berry notes. Wood smoke and dried herbs on finish.

Recommended Food

Pairs well with a stir-fry of cubed lamb and eggplant. A great partner for a steak and mushroom pie too.

AWARDS



