



BABICH
NEW ZEALAND WINE
SINCE 1916

BABICH:

Marlborough Pinot Noir 2023

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	Predominately 667; 777; 114
Harvest Method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation Vessel	Opens Vats
Fermentation	Up to 32C with minimal plunging. Some post ferment skin contact.
Malolactic	Yes
Maturation	4-5 months on oak.
Fining	Gelatine
Filtration	Yes



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TECHNICAL NOTES

Alcohol 13%

TA 5.1 g/L

pH 3.73

Residual Sugar Dry

WINEMAKER NOTES

Cherry, vanilla, plum and cedar. Also darker earthy notes and a touch of cinnamon.

Gentle on entry with raspberry notes leading the way. Red fruits are soon joined by plum, dried herbs, mushroom and coffee bean. Medium weight with good volumes and density from the fine tannins. Layered and mouthwatering wine with a persistent spicy 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.

First vintage 1985

AWARDS



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