



CLASSICS:

Marlborough Pinot Gris 2019



From several vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris which is partially barrel fermented. It has stone-fruit and spice flavours with a soft finish – medium dry in style.

INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Harvest method	Machine
Processing	5 hours skin contact & extended lees stirring pre & post ferment.
Fermentation vessel	Tank and barrel (+22% old oak)
Fermentation	Various yeast and ferment temperatures. (14-18C)
Malolactic	21%
Maturation	4 months on lees
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	14.5%
TA	5.7 g/L
pH	3.54
Residual sugar	2.0 g/L

WINEMAKER NOTES

Classic pear and ginger aromas with white fleshed peach and a hint of rose.

Ripe apple on entry mingled with peach and other stone fruits on the lush and textured mid-palate. Juicy and fresh, but plenty of warmth and a long spicy finish.

Recommended food

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

Recommended cellaring 0-4 years

First vintage 1997

AWARDS



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