



## CLASSICS:

# Marlborough Pinot Gris 2020



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

<b>Grape Varieties</b>	Pinot Gris
<b>Region</b>	Marlborough
<b>Harvest method</b>	Machine
<b>Processing</b>	5 hours skin contact & extended lees stirring pre & post ferment.
<b>Fermentation vessel</b>	Tank and barrel (+25% old oak)
<b>Fermentation</b>	12% wild yeast, balance inoculated with various yeast and fermented at various temperatures (14-26°C)
<b>Malolactic</b>	None
<b>Maturation</b>	Various
<b>Fining</b>	Plant Protein
<b>Filtration</b>	Yes



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# BABICH

NEW ZEALAND WINE  
SINCE 1916

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## TECHNICAL NOTES

Alcohol	13.8%
TA	6.4 g/L
pH	3.43
Residual sugar	2.7 g/L

## WINEMAKER NOTES

Ginger, pear and Braeburn apple with white floral notes and cinnamon.

Fullish and rich on entry with a very smooth progression through the palate to a warm, spicy finish. Fresh fruits, apple and pear, are joined by orange and peach with a crème brûlée note lingering.

### 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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