



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Gris 2021



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	Waihopai Valley, Marlborough
Harvest method	Machine
Harvest Analysis	Brix 23; pH 3.53; TA 6.5; YAN 260
Processing	Six hours skin contact and 48 hours lees stirring prior to clarification and ferment.
Fermentation vessel	85% Tank and 15% old oak barriques
Fermentation	A small amount of wild ferment, but mostly inoculated. Fermented at various temperatures (10-22°C)
Malolactic	5%
Maturation	4 months on lees
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	14.0%
TA	5.0 g/L
pH	3.51
Residual sugar	4.2 g/L

WINEMAKER NOTES

Pear and ginger followed by orange blossom and apricot.

Creamy weight on the entry and initial flavours take the lead from the nose, with pear and ginger to the fore. Also notes of tangerine and some biscuit complexity. A hint of peach schnapps lingers on the finish.

Recommended food

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

First vintage	1997
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AWARDS



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