



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Gris 2022



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
Harvest Analysis	Various
Processing	Quickly pressed off skins. Echelon parcel spent 48hr in contact with juice lees before clarification. 30% reductively handled fruit.
Fermentation vessel	Stainless steel tank
Fermentation	Various yeast at various temperatures (8-20°C)
Malolactic	None
Maturation	N/A
Fining	Yeast hulls
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/L
pH	3.49
Residual sugar	2.8 g/L

WINEMAKER NOTES

Nashi pear and biscuit with ginger, peach, wet slate and floral notes.

Medium weighted and creamy entry loaded with fresh fruits particularly pear, melon and stone fruits. Ginger again and some white pepper spice. Finish is lingering and complex. Bright and juicy.

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



EXCELLENCE *through* EXPERIENCE

