



BABICH:

Marlborough Pinot Gris 2024

Crafted from vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris. This stunningly juicy wine is dry in style, offering red apple, pear, stone-fruit and spice flavours with a soft, elegant finish.



INFORMATION

Grape Varieties	88% Pinot Gris; 6% Riesling; 4% Sauvignon Blanc; 1% Albariño
Region	Marlborough
Harvest Method	Machine
Harvest Analysis	Various
Processing	Echelon fruit had 12 hours skin contact prior to pressing. All juice was stirred on lees approximately 24hrs before clarification and fermentation.
Fermentation Vessel	Stainless steel tank
Fermentation	Predominately fermented with selected yeast strains: Saccharomyces cerevisiae, Torulaspora delbrückii, Lachancea thermotolerans and Pichia kluyveri yeast. Ferment temperature: 8-18C
Malolactic	Nil
Fining	Yeast Protein
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.6 g/L
pH	3.40
Residual Sugar	4.1 g/L

WINEMAKER NOTES

Pungent with sweet apple and pear notes leading into lime and a hint of stone fruits and nutmeg. Exuberant.

Pear and ginger immediately apparent leading into baked apple and lingering lime. Lush and creamy with good breadth and focus.

Recommended Food	Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.
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First Vintage	1997
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AWARDS



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