



BABICH
NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Rosé 2021



This fragrant dry style of Rosé is produced from a blend of Pinot Noir clones grown in Marlborough.

INFORMATION

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|----------------------------|---|
| Grape Varieties | 86% Pinot Noir; 14% Pinot Gris |
| Region | Marlborough |
| Clonal selection | Various |
| Harvest method | Machine |
| Harvest Date: | 20 th – 30 th March |
| Harvest Analysis: | Various |
| Processing | 4 hrs skin contact prior to pressing |
| Fermentation vessel | Stainless steel tank |
| Fermentation | Various yeast and temperatures |
| Malolactic | No |
| Maturation | 4 months on lees |
| Fining | Pea Protein |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

| | |
|----------------|---------|
| Alcohol | 12.5% |
| TA | 5.6 g/L |
| pH | 3.48 |
| Residual sugar | 1.3 g/L |

WINEMAKER NOTES

Tasting Note

Strawberry vanilla and peach. A touch of tamarillo also.

Strawberry again with raspberry and blackcurrant. Dark spices and melon. Nice volume and good length.

Recommended food

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

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|---------------|------|
| First vintage | 2015 |
|---------------|------|

AWARDS



EXCELLENCE *through* EXPERIENCE

