



BABICH
NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Rosé 2022

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



INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub-Region	Wairau Valley
Clonal Selection	30% 115; 30% 777; 19% 10/5; 16% 667 & 5% 5.
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Minimal skin contact prior to pressing.
Fermentation vessel	Stainless steel tank.
Fermentation	Various yeast and various temperatures
Maturation	4 months on lees
Fining	PVPP
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	12.5%
TA	6.8 g/L
pH	3.49
Residual sugar	3.1 g/L

WINEMAKER NOTES

Cherry guava, raspberry and candy-apple with a line of citrus

A mouthful of fresh and juicy fruit on entry. Strawberry and citrus run the length of the palate and which finishes pleasantly spicy. Soft and creamy texture.

Recommended food

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

First vintage	2015
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AWARDS



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