



# BABICH

NEW ZEALAND WINE  
SINCE 1916

WINEMAKERS' RESERVE:

## Marlborough Pinot Noir 2017



This hand crafted Pinot Noir was grown on our estate-owned Cowslip Valley vineyard in the Waihopai Valley of Marlborough. Traditional winemaking techniques including fermentation in open vats with hand plunging, results in a smooth, full-flavoured wine.

### INFORMATION

<b>Grape Varieties</b>	Pinot Noir
<b>Region</b>	Marlborough
<b>Sub region</b>	Waihopai Valley
<b>Vineyard/s</b>	Cowslip Valley
<b>Clonal selection</b>	5, 777, 115 ,Abel & 13
<b>Harvest method</b>	Machine, de-stemmed at harvest
<b>Harvest dates</b>	3 <sup>rd</sup> of April
<b>Harvest Analysis</b>	22.7-23.3 °Brix; pH 3.34-3.50; TA 6.3-7.6 g/L
<b>Processing</b>	Not crushed, some cold soak
<b>Fermentation vessel</b>	Open vats
<b>Fermentation</b>	Wild & inoculated ferments, 23 days of skin contact.
<b>Malolactic</b>	Yes, in barrel
<b>Maturation</b>	10 months on lees in barrel
<b>Fining</b>	Egg whites
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.54
Residual sugar	Dry

### WINEMAKER NOTES

#### Tasting Note

Dark spicy black fruits and vanilla. Complex earthy notes and intense fruit.

#### Recommended food

A good partner for a char-grilled Scotch fillet steak topped with grilled flat mushrooms.

**Recommended cellaring** 1-5 years

**First vintage** 2000

### AWARDS



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