



WINEMAKERS' RESERVE:

Marlborough Pinot Noir 2019

This Pinot Noir is produced from a selection of grapes from our Marlborough vineyard located in the Waihopai Valley and Wairau Valley.



INFORMATION

Grape Varieties	Pinot Noir
Region	Waihopai Valley, Marlborough
Clonal Selection	Various clones
Harvest method	Machine, destemmed at harvest
Harvest dates	20 th – 24 th March
Harvest Analysis	°Brix 23-24; pH 3.49-3.64; TA 6.3-8.3 g/L
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	100% wild yeast ferments, pre & post ferment maceration on skins approximately 30 days in total. Minimal plunging of cap.
Malolactic	Yes, in barrel
Maturation	Nine months on lees in barrel. 35% new oak
Fining	Egg White
Filtration	Minimal - 5µm



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13.0%
TA	5.4 g/L
pH	3.61
Residual sugar	Dry

WINEMAKER NOTES

Nose

Ripe dark fruits, lifted violet, cherry and spice.

Palate

Sweet and densely fruity entry that continues with warmth and generosity right through the palate. Plum, raspberry and leather with cinnamon on the finish..

Recommended food

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

First vintage	2000
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AWARDS



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