



Babich

NEW ZEALAND WINE

Babich Family Estates Gimblett Gravels Noble Gewürztraminer 2014

Region:

Hawke's Bay - Gimblett Gravels

Recommended Food:

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

Recommended Cellaring:

0-8 years

Production Notes:

A spike of heat during the veraison of our Gimblett Rd Gewürztraminer led to the premature shrivelling of some of the berries and also hatched an idea in the mind of our Hawke's Bay viticulturalist Tony Purdie; "lets make a sticky". Some rough calculation indicated that about half the block would be required to make the desired volume and so this was left out and allowed to develop the Noble Rot.

Forty eight days after we picked the 1st half for a particularly fine table wine and 11 days after we finished with harvest for all other varieties our attention turned back to the now completely shrivelled and botrytis affected bunches. The fruit was handpicked and pressed. After 6 hours of slow squeezing we had a golden nectar that tested out at a sugar of 42.4brix.

Fermentation took place in two old French puncheons, (500L), and one new French oak barrique, (225L). The wine spent just over five months in barrels and was bottled late February - 237 dozen half bottles made.

Technical Notes:

Alcohol: 14.5%

TA: 9.8g/l

pH: 3.9

Residual Sugar: 115g/l

Tasting Notes:

Copper and gold hue. Spiced toffee and rose with a classic noble palate - luscious, lingering - and woven through with citrus and turkish delight. Mouth-watering finish.

Awards:

4.5 STARS - *Cameron Douglas, Master Sommelier, June 2015*

PURE SILVER - *Bragato Wine Awards 2015*

SILVER - *Hawke's Bay Wines Awards 2015*

4.5 STARS - *Michael Cooper, Michael Cooper's 2017 Buyers Guide*

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THREE GENERATIONS



OF FINE WINEMAKING

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4.5 STARS - *Winestate Magazine*, July/Aug 2015 issue

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