



NEW ZEALAND WINE  
SINCE 1916

HERITAGE SERIES:

## Marlborough Pinot Gris 2017



From several vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris which is partially barrel fermented. It has stone-fruit and spice flavours with a soft finish – medium dry in style.

### INFORMATION

<b>Grape Varieties</b>	Pinot Gris
<b>Region</b>	Marlborough
<b>Clonal selection</b>	2/15 & Unknown
<b>Harvest method</b>	Machine
<b>Harvest Analysis</b>	Average: 21.05 Brix; pH 3.52; TA 6.7g/l
<b>Harvest Dates</b>	8 <sup>th</sup> -24 <sup>th</sup> April
<b>Processing</b>	Some skin contact & extended lees stirring pre-ferment.
<b>Fermentation vessel</b>	Tank and barrel (5% old oak)
<b>Fermentation</b>	Various yeast and ferment temperatures.
<b>Malolactic</b>	30%
<b>Maturation</b>	4 months on lees
<b>Fining</b>	Isinglass
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE



# Babich

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### TECHNICAL NOTES

<b>Alcohol</b>	13.5%
<b>TA</b>	5.0 g/l
<b>pH</b>	3.57
<b>Residual sugar</b>	3.4 g/l

### WINEMAKER NOTES

#### Nose

Ginger, pear and white nectarine with a little green apple in the background.

#### Palate

Big rich and succulent with driving fruit - ripe apples, pears and stone fruits. Ginger and a hint of red berries that linger. A generous, warm embracing mouthful.

#### Recommended food

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

**Recommended cellaring** 0-4 years

**First vintage** 2017



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