

*Babich*

NEW ZEALAND WINE

Babich Family Reserve Marlborough Pinot Gris 2015

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.

Region:

Marlborough

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

Production Notes:

Parcels of grapes were harvested when physiologically ripe from several of our vineyards in Marlborough. The vineyards with heavier soils add weight to the wine, where the lighter soils bring varietal aromatics. In the winery the majority of juice was fermented in tank at various temperatures and with various yeast to capture varietal character and build interest. The balance was fermented in old French oak and lees stirred to increase the body and complexity of the wine.

Technical Notes:

Alcohol: 14.0%

TA: 5.9g/l

pH: 3.51

Residual Sugar: 1.1g/l

Tasting Notes:

The sweet, lifted aroma of proving bread appeals on the nose along with pleasant notes of white stone fruit, with spice and citrus adding to this sensory delight. Sweet Danish pastry and spicy pear tart emerge out of the succulent and sweetly fruited palate. Generous mineral flavours compliment the rich and full weight. Ginger and lemon zest add a pleasing zing to the finish.

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