

Babich Marlborough Pinot Noir 2015

We were the first New Zealand company to win a Gold Medal for Pinot Noir back in the early 80's. From several vineyards positioned throughout Marlborough comes this smooth Pinot Noir displaying delicate spice, plum, cherry and earthy flavours.

Region:

Marlborough

Recommended Food:

It goes well with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

Recommended Cellaring:

1-5 years

Production Notes:

This wine is a blend of various parcels of fruit from the extensive Babich vineyards in Marlborough. Fruit was harvested at optimum ripeness and fermented in open vats. After an extended period of maceration the various batches were drained off skins and portions put into new and old oak barriques. After several months the wines were assessed and blended.

Technical Notes:

Alcohol: 13.5% TA: 5.7g/l pH: 3.62

Residual Sugar: 0g/l

Tasting Notes:

The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar. Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla. Elegant and focused fruit.

Awards:

GOLD MEDAL - Korea Wine Challenge 2016

DOUBLE GOLD - New York World Wine & Spirits Competition 2016

BEST IN SHOW - BEST PINOT NOIR - New York World Wine & Spirits Competition 2016





