



BABICH

WINEMAKERS' RESERVE:

Marlborough Pinot Noir 2015

This hand crafted Pinot Noir was grown on our estate-owned Cowslip Valley vineyard in the Waihopai Valley of Marlborough. Traditional winemaking techniques including fermentation in open vats with hand plunging, results in a smooth, full-flavoured wine.



INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Waihopai Valley
Vineyard/s	Cowslip Valley
Clonal selection	667, 777, 114 ,Abel & 13
Harvest method	Machine
Harvest dates	3rd of April
Processing	Destemmed not crushed, some cold soak
Fermentation vessel	Open vats
Fermentation	Wild & inoculated ferments
Malolactic	Yes, in barrique
Maturation	12 months in barrel, 35% new
Fining	Gelatin
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	14.0%
TA	5.9 g/l
pH	3.58
Residual sugar	Dry

WINEMAKER NOTES

Nose

A sweet, dark aromas with cedar and strawberry.

Palate

Palate is rich with cocoa and spice. Morello cherries and velvety tannins fill the mid palate runs through to join vanilla and more sweet darkness on the finish.

Recommended food

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

Recommended cellaring 1-5 years

First vintage 2000

AWARDS

Gold Medal Marlborough Wine Show 2016

Trophy – Champion Pinot Noir 2015 Marlborough Wine Show 2016



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