



BABICH
NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Gris 2016



A wine first produced in 2009 that is exclusive to restaurants and bars. The Black Label Pinot Gris has been developed to complement food with its dry, rich and full bodied style. It is partially fermented in oak barriques.

INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Sub Region	Waihopai & Wairau Valleys
Clonal selection	Various
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Skin contact & extended less stirring pre-ferment.
Fermentation vessel	20% seasoned oak barrels, Balance in stainless steel tank.
Fermentation	Various temperatures and yeasts.
Malolactic	15%
Maturation	4 months on lees.
Fining	Isinglass
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.50%
TA	5.7 g/l
pH	3.42
Residual sugar	3.7 g/l

WINEMAKER NOTES

Nose

Pear, stone-fruits and lychee with ginger and honeyed notes.
Gentle and lingering

Palate

Soft and sweet fruited entry with a rich and creamy mid-palate.
Mango, pear and lemon five way to a spicy lingering finish.

Recommended food

Great with seafood - scallops are the perfect match.

Recommended cellaring 0-3 years

First vintage 2009

AWARDS

GOLD MEDAL China Wine & Spirits Awards 2017

GOLD MEDAL Mondial des Pinots 2017



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