



CLASSICS:

Marlborough Pinot Noir 2016



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
Clonal selection	Various
Harvest method	Machine
Harvest Dates	28 th March – 20 th April
Harvest Analysis	Various
Processing	De-stemmed, not crushed. Cold soak prior to fermentation.
Fermentation vessel	Open vats
Fermentation	Wild and inoculated ferments. Post ferment maceration.
Malolactic	Yes
Maturation	6 months on malo lees and oak.
Fining	Egg white
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/l
pH	3.76
Residual sugar	Dry

WINEMAKER NOTES

Nose

The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar.

Palate

Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla. Elegant and focused fruit.

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
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First vintage	2002
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AWARDS

90 POINTS	Wine Spectator, www.winespectator.com , 2017
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GOLD MEDAL	China Wine & Spirits Awards 2017
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