



FAMILY RESERVE:

East Coast Vintara Red 2017



INFORMATION

Grape Varieties	Merlot & Pinotage
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Region	East Coast
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Harvest method	Machine
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Processing	The fruit was fermented on skins for between 7-10 days. The wine was then drained and encouraged through malolactic fermentation. Blending took place in October 2017, the wine then spent some months maturing in oak, and bottled shortly after that.
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Fermentation vessel	Stainless Steel Tank
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Fermentation	Fermented on skins 25-30°C
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Fining	Gelatine
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Filtration	Yes
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EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	12.5%
TA	5.4 g/L
pH	3.6
Residual sugar	6.0 g/L

WINEMAKER NOTES

Nose

Dark fruits with blueberry evident, warm with black pepper and dried herb notes.

Palate

Vanilla and boysenberry prominent on entry followed up with plum and prune. Finely structured and supple with some savoury complexity and spicy finish.

Recommended food

Can be enjoyed with pasta, or as an accompaniment to beef or lamb dishes. Try it with wiener schnitzels topped with grilled mushrooms. Well suited to winter drinking.

Serving temperature	16-18°C
Recommended cellaring	5 years



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