



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Pinot Noir 2017



This Sauvignon Blanc is produced from a selection of grapes from our Marlborough vineyard located in the Waihopai Valley. A combination of both barrel and cool tank fermentation has added complexity and interest to this intensely flavourful wine.

INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough, Waihopai Valley
Harvest method	Machine, destemmed at harvest
Harvest dates	3 rd of April
Harvest Analysis	22.7-23.3 °Brix; pH 3.34-3.50; TA 6.3-7.6 g/L
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	Wild & inoculated ferments, 23 days of skin contact.
Malolactic	Yes, in barrel
Maturation	Ten months on lees in barrel.
Fining	Egg whites
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.54
Residual sugar	Dry

WINEMAKER NOTES

Nose

Dark and gamey with cherry, strawberry and thyme. Spicy and warm.

Palate

Very smooth entry with good concentration and medium weight. Sweet dark fruits crowd the mid-palate with a touch of raspberry, cocoa and vanilla adding length.

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

91 POINTS	James Suckling, www.jamessuckling.com Oct 2018
GOLD MEDAL	Global Pinot Noir Masters 2019



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