



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Gris 2018



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	6 hrs skin contact. Between 12 and 24hrs Juice stirring on lees.
Fermentation vessel	16% seasoned oak barrels, Balance in stainless steel tank.
Fermentation	Various temperatures and yeasts.
Malolactic	14%
Maturation	11 months on lees.
Fining	Isinglass & Skim Milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	14.0%
TA	5.3 g/L
pH	3.77
Residual sugar	3.1 g/L

WINEMAKER NOTES

Tasting Note

Aromas of pear, baked apple, ginger-bread and floral citrus. Warm and soft on entry with concentration and creamy volume filling the entire palate. Flavours include stone-fruits, persimmon and pear. Lingering and spicy finish.

Recommended food

Great with seafood - scallops are the perfect match.

Recommended cellaring 0-3 years

First vintage 2009

AWARDS



EXCELLENCE *through* EXPERIENCE

