



CLASSICS:

Marlborough Pinot Gris 2018



From several vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris which is partially barrel fermented. It has stone-fruit and spice flavours with a soft finish – medium dry in style.

INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Clonal selection	2/15 & Unknown
Harvest method	Machine
Harvest Analysis	Average: 23.4 Brix; pH 3.6.0; TA 6.4g/L
Processing	3 hours skin contact & extended lees stirring pre & post ferment.
Fermentation vessel	Tank and barrel (4% old oak)
Fermentation	Various yeast and ferment temperatures. (14-18C)
Malolactic	32%
Maturation	4 months on lees
Fining	Isinglass & Trim Milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Gris 2018



TECHNICAL NOTES

Alcohol	13.9%
TA	5.7 g/L
pH	3.68
Residual sugar	1.5 g/L

WINEMAKER NOTES

Rich, full bodied, stone-fruit and spice flavours – soft finish.

Recommended food

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

Recommended cellaring 0-4 years

First vintage 1997

AWARDS



EXCELLENCE *through* EXPERIENCE

