



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Noir 2018

This hand-crafted Pinot Noir was grown on our estate-owned vineyards in 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	667, 777, 114, Abel, 5 & 13
Harvest method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	Wild and inoculated ferments.
Malolactic	Yes
Maturation	7 months
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/l
pH	3.70
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Smoky cherry aromas with elements of raspberry and cinnamon. Savoury on the entry with red berries, dark plum on the mid palate, along with earthy mushroom and dried herb notes. Spicy and lingering finish. Nice viscosity.

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	3-8 years
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AWARDS

GOLD MEDAL	China Wine & Spirits Awards 2020
BEST NEW ZEALAND RED	Korea Wine Challenge 2019
SILVER MEDAL	International Wine Challenge 2020



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