



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Gris 2019



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 hours skin contact. Pressed juice stirred with solids for 48 hours prior to clarification.
Fermentation vessel	42% barrel fermented in old oak barriques. Balance in tank.
Fermentation	Fermented with a combination of <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> and <i>Kluyveromyces thermotolerans</i>
Malolactic	18%
Maturation	6 months on lees with stirring.
Fining	Casein
Filtration	0.45µm



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	14.5%
TA	5.7 g/L
pH	3.45
Residual sugar	1.2 g/L

WINEMAKER NOTES

Tasting Note

Aromas of golden delicious apple, ginger and nectarine.

Rich and creamy entry leads onto an opulent and focused mid-palate. Fruit crumble and fresh pear mingle with spicier elements. Warm and complex.

Recommended food

Great with seafood - scallops are the perfect match.

First vintage	2009
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AWARDS

93 POINTS	Cameron Douglas MS, The Shout Magazine, March 2021 issue
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