



CLASSICS:

# Marlborough Rosé 2020



This fragrant dry style of Rosé is produced from a blend of Pinot Noir clones grown in Marlborough.

## INFORMATION

<b>Grape Varieties</b>	Pinot Noir
<b>Region</b>	Marlborough
<b>Clonal selection</b>	AM 10-5; 115, Able & 777
<b>Harvest method</b>	Machine
<b>Harvest Date:</b>	17 <sup>th</sup> – 27 <sup>th</sup> March
<b>Harvest Analysis:</b>	21.0- 21.3 °Brix; pH 3.44-3.59; TA 7.0-7.7 g/L
<b>Processing</b>	2 hrs skin contact
<b>Fermentation vessel</b>	Stainless steel tank
<b>Fermentation</b>	Various yeast and temperatures
<b>Malolactic</b>	None
<b>Maturation</b>	2 months on lees post ferment
<b>Fining</b>	Gelatine
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

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## TECHNICAL NOTES

Alcohol	12.5%
TA	6.0 g/L
pH	3.43
Residual sugar	1.9 g/L

## WINEMAKER NOTES

### Tasting Note

Classic strawberries and cream aromas with melon and red apple.

Immediately mouth filling with good volume and flavours of tangy raspberry and stone fruits. Citrus and strawberry linger with a touch of toffee on the finish. Fresh and zesty and bursting with fruit.

### Recommended food

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

First vintage	2015
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## AWARDS



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