



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Pinot Gris 2017



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: 21.05 Brix; pH 3.52; TA 6.7g/L
Harvest Dates	8 th -24 th April
Processing	Some skin contact & extended lees stirring pre-ferment.
Fermentation vessel	Tank and barrel (5% old oak)
Fermentation	Various yeast and ferment temperatures.
Malolactic	30%
Maturation	4 months on lees
Fining	Isinglass
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.0 g/l
pH	3.57
Residual sugar	3.4 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

GOLD MEDAL China Wine & Spirits Awards 2018

SILVER MEDAL International Wine Challenge 2018

SILVER MEDAL San Francisco International Wine Competition 2018



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