



**BABICH**

NEW ZEALAND WINE  
SINCE 1916

CLASSICS:

# Marlborough Pinot Noir 2017



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

<b>Grape Varieties</b>	Pinot Noir
<b>Region</b>	Marlborough
<b>Clonal selection</b>	667, 777, 114, Abel, 5 & 13
<b>Harvest method</b>	Machine, de-stemmed at harvest
<b>Harvest Dates</b>	Various
<b>Harvest Analysis</b>	Various
<b>Processing</b>	Not crushed, some cold soak.
<b>Fermentation vessel</b>	Open vats
<b>Fermentation</b>	Wild and inoculated ferments.
<b>Malolactic</b>	Yes
<b>Maturation</b>	7 months
<b>Fining</b>	Gelatine
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

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Alcohol	13.0%
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TA	5.6 g/l
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pH	3.71
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Residual sugar	Dry
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## WINEMAKER NOTES

### Tasting Note

Aromas of smoky dark fruits with nutmeg. An early hit of strawberry and plum mix with bramble/ raspberry notes. The mid-palate introduces dried herbs and earth with a touch of caramel. Supple with good volume and persistence.

### 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.

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Recommended cellaring	3-10 years
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## AWARDS

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90 POINTS	Wine Spectator Nov/Dec 2018 issue
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GOLD MEDAL	Japan Wine Challenge 2018
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DOUBLE GOLD	China Wine & Spirits Awards 2018
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