



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Gris 2020



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
Harvest method	Machine
Harvest dates	16 th April
Harvest Analysis	Brix 23; pH 3.48; TA 6.5g/L
Processing	Five hours skin contact prior to pressing. Stirred on juice solids for 48hrs.
Fermentation vessel	61% tank; 39% old seasoned oak barrels.
Fermentation	Fermented in tank with a combination of <i>Saccharomyces cerevisiae</i> and <i>Torulaspora delbrueckii</i> . The barrels fermented with wild yeast (uninoculated).
Malolactic	No
Maturation	6 months on lees.
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	14.0%
TA	6.1 g/L
pH	3.30
Residual sugar	4.6 g/L

WINEMAKER NOTES

Tasting Note

Pear, apricot and ginger with lychee and rock melon. Spicy.

Luscious, sweet fruited entry with lots of stone fruits and good density. This carries through the mid-palate and is joined with pear and melon flavours. Quince and honey linger on the tongue.

Recommended food

Great with seafood - scallops are the perfect match.

First vintage	2009
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AWARDS



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