



BLACK LABEL:

# Marlborough Pinot Noir 2021



A wine first produced in 2012 that is sold exclusively to restaurants and bars. The Black Label Pinot Noir has been developed to complement food. It is a dark fruited and spicy with great persistence.

## INFORMATION

<b>Grape Varieties</b>	Pinot Noir
<b>Region</b>	Marlborough
<b>Sub region</b>	Waihopai and Wairau Valleys
<b>Clonal selection</b>	Various
<b>Harvest method</b>	Machine
<b>Processing</b>	De-stemmed but not crushed. Small % of Carbonic Maceration
<b>Fermentation vessel</b>	Open top vats
<b>Fermentation</b>	Wild and inoculated ferments
<b>Malolactic</b>	Yes
<b>Maturation</b>	60 months
<b>Fining</b>	Egg White



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**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

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## TECHNICAL NOTES

Alcohol	13.5%
TA	5.8 g/L
pH	3.64
Residual sugar	Dry

## WINEMAKER NOTES

### Tasting Note

Dark cherry, cedar and spice with fresh herbs and nutmeg.

Expansive palate with great volume and medium weight. Pretty and sweet cherry notes with raspberry and juicy acidity. Savoury notes of leather and earth. Soft and fine tannin add textural interest. Warm with a hint of resin on the finish.

### Recommended food

Ideal with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

Serving temperature	18°C
First vintage	2012

## AWARDS

93 POINTS	Cameron Douglas MS, <a href="http://www.camdouglasms.com">www.camdouglasms.com</a>
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