



CLASSICS:

# Marlborough Pinot Noir 2021

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>	Various
<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>	Up to 32C with minimal plunging. Some post ferment skin contact.
<b>Malolactic</b>	Yes
<b>Maturation</b>	6 months in oak
<b>Fining</b>	Trim Milk
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





# BABICH

NEW ZEALAND WINE  
SINCE 1916

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## TECHNICAL NOTES

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Alcohol	13.0%
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TA	6.0 g/L
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pH	3.63
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Residual sugar	Dry
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## WINEMAKER NOTES

### Tasting Note

Dark plum and raspberry aromas with rose and hints of thyme, mushroom and anise.

Sweet fruited and weighty on entry with good volume. Plum, cherry and a touch of blackberry leaf fill the midpalate and spill onto the finish. A nice fruit, acid and tannin balance adds tension and length.

### 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.

## AWARDS

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