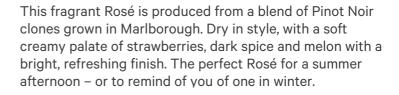


BABICH:

Marlborough Pinot Noir Rosé 2022





INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub-Region	Wairau Valley
Clonal Selection	30% 115; 30% 777; 19% 10/5; 16% 667 & 5% 5.
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Minimal skin contact prior to pressing.
Fermentation vessel	Stainless steel tank.
Fermentation	Various yeast and various temperatures
Maturation	4 months on lees
Fining	PVPP
Filtration	Yes







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Marlborough Pinot Noir Rosé 2022



TECHNICAL NOTES

Alcohol	12.5%
TA	6.8 g/L
рН	3.49
Residual sugar	3.1 g/L

WINEMAKER NOTES

Cherry guava, raspberry and candy-apple with a line of citrus

A mouthful of fresh and juicy fruit on entry. Strawberry and citrus run the length of the palate and which finishes pleasantly spicy. Soft and creamy texture.

Recommended Food	Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.
First vintage	2015
AWARDS	
91 POINTS	Cameron Douglas MS



