



BABICH

NEW ZEALAND WINE
SINCE 1916

BABICH:

New Zealand Rosé 2022

Fruit for our New Zealand Rosé is sourced from a range of premium, sustainably certified vineyards across the iconic Hawke's Bay and Marlborough regions. A pretty and refreshing Rosé, crisp, fragrant, and medium-dry in style. A perfect accompaniment to a sunny afternoon.



INFORMATION

Grape Varieties	34% Merlot; 32% Syrah; 19% Malbec; 13% Viognier; 2% Chardonnay
Region	New Zealand
Clonal Selection	Various
Harvest method	Machine, de stemmed at harvest
Harvest dates	Various
Harvest Analysis	Various
Processing	Crushed and pressed. Skin contact minimal.
Fermentation vessel	Stainless steel tank.
Fermentation	Red and white varieties co-fermented with various select yeasts and at various temperatures.
Malolactic	No
Fining	Pea Protein
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	12.5%
TA	6.2 g/L
pH	3.46
Residual sugar	3.0 g/L

WINEMAKER NOTES

Strawberry & raspberry mingle agreeably with apple /citrus notes.

Red florals coalesce into strawberry and are soon joined by melon, peach and a hint of vanilla. A round and juicy palate, well fruited and displaying a spicy complexity.

Vegan Friendly.

Recommended Food	Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.
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First vintage	2019
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AWARDS



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