



BABICH:

Marlborough Pinot Gris 2022

Crafted from vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris. This stunningly juicy wine is dry in style, offering red apple, pear, stone-fruit and spice flavours with a soft, elegant finish.

INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Harvest Method	Machine
Harvest Analysis	Various
Processing	Fruit was harvested and quickly pressed off skins, a portion spent 48hrs in contact with juice lees before clarification and fermentation. 30% reductively handled fruit.
Fermentation Vessel	Stainless steel tank.
Fermentation	Various yeast at various temperatures (8-20°C)
Malolactic	None
Fining	Yeast Hulls
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/L
pH	3.49
Residual Sugar	2.8 g/L

WINEMAKER NOTES

Nashi pear and biscuit with ginger, peach, wet slate and floral notes.

Medium weighted and creamy entry loaded with fresh fruits particularly pear, melon and stone fruits. Ginger again and some white pepper spice. Finish is lingering and complex. Bright and juicy.

Recommended Food	Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.
First Vintage	1997

AWARDS

92 POINTS	Cameron Douglas MS
91 POINTS	NZWineRater.com



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