

# **FAMILY ESTATES:**

# Marlborough Organic Pinot Noir 2020



The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophisticated drinkability that Babich is famous for around the world.



# **INFORMATION**

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	Olive Block: 48% 667; 47% 777 & 5% 114.
Harvest method	Machine
Harvest date	23rd March
Harvest Analysis	Brix 23.3; pH 3.63; T.A. 6.3g/L
Processing	Machine harvested - destemmed in vineyard. Seven days cold soaking prior to ferment. Four weeks on skins in total.
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A medium-bodied, smooth style Pinot Noir produced from our organic certified Headwaters Vineyard in the Wairau Valley. Finely textured layers of black cherry and plum flavours, with hints of nutmeg and liquorice.



## **TECHNICAL NOTES**

Alcohol	13.5%
TA	5.9g/L
рН	3.5
Residual sugar	Dry

## WINEMAKER NOTES

### Nose:

Ethereal floral notes float above dark fruits, earthy spice, and vanilla. Some strawberry aromas also..

### Palate:

Forest floor and sweet fruits - think of Doris plum and raspberry/ red liquorish. Solid, dense and smoothly structure with a warm spicy finish. Brooding but layered with juicy red elements.

Recommended food	Would go well with wild game or salmon.
First vintage	2014
AWARDS	



