



BABICH
NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Pinot Noir 2019

This hand-crafted Pinot Noir started life in our sustainably certified, estate-owned vineyards in the Waihopai and Wairau Valleys of Marlborough. Traditional winemaking techniques, including hand-plunging, whole-bunch and open-vat fermentation, and use of yeasts indigenous to the vineyard and winery, result in an extraordinary, smooth, full-flavoured Marlborough Pinot Noir.



INFORMATION

Grape Varieties	Pinot Noir
Region	Waihopai Valley, Marlborough
Harvest Method	Various clones
Harvest Dates	Machine, destemmed at harvest
Harvest Analysis	20 th – 24 th March
Processing	°Brix 23-24; pH 3.49-3.64; TA 6.3-8.3 g/L
Fermentation Vessel	Not crushed, some cold soak.
Fermentation	Open vats
Malolactic	100% wild yeast ferments, pre & post ferment maceration on skins approximately 30 days in total. Minimal plunging of cap.
Maturation	Yes, in barrel
Fining	Nine months on lees in barrel. 35% new oak
Filtration	Egg White



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TECHNICAL NOTES

Alcohol	13.5%
TA	5.4 g/L
pH	3.61
Residual Sugar	Dry

WINEMAKER NOTES

Ripe dark fruits, lifted violet, cherry and spice. Sweet and densely fruity entry that continues with warmth and generosity right through the palate. Plum, raspberry and leather with cinnamon on the finish.

Recommended Food	A good partner for a char-grilled Scotch fillet steak topped with grilled flat mushrooms.
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First Vintage	2000
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AWARDS

94 POINTS	Cameron Douglas MS
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GOLD MEDAL	,China Wine & Spirits Awards 2023
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