



BABICH:

Marlborough Pinot Gris 2023

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	The echelon fruit had four hours skin contact prior to pressing. All juice was stirred on lees 12-24hrs before clarification and fermentation.
Fermentation Vessel	7% Barrel ferment, balance in tank.
Fermentation	Predominately fermented with selected yeast strains: Saccharomyces cerevisiae, Lachancea thermotolerans and Pichia kluyveri yeast. 20% wild yeast. Ferment temperature: 8-22C
Malolactic	14%
Fining	Yeast Hulls
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	14.0%
TA	5.7 g/L
pH	3.51
Residual Sugar	5.2 g/L

WINEMAKER NOTES

Exuberant aromas of pear, ginger, citrus and peach. Notes of lychee and rock melon can also be found along with a touch of brioche.

Big and glossy on entry with flavours of ripe pear, apple and orange. These progress through the palate and linger sweetly on the finish. Mouth filling, generous and focused - a complete wine.

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

4 STARS	Michael Cooper, NZ Listener magazine, June 2024



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