



BABICH

LASTING CHARACTER

BABICH
Marlborough
Pinot Gris
2024

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.



WINEMAKER NOTES

Pungent with sweet apple and pear notes leading into lime and a hint of stone fruits and nutmeg. Exuberant.

Pear and ginger immediately apparent leading into baked apple and lingering lime. Lush and creamy with good breadth and focus.

FOOD RECOMMENDATION

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

AWARDS

INFORMATION

First Vintage	1997
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	N/A
Harvest Method	Machine
Harvest Dates	28th March and 5th April
Harvest Analysis	Various
Processing	Crushed and de-stemmed. Some skin contact.
Fermentation Vessel	Stainless steel tank
Fermentation	Inoculated with various yeasts. Ferment temperature 8-18°C
Malolactic	Nil
Fining	Yeast Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.4%
TA	5.6 g/L
pH	3.4
Residual Sugar	4.1 g/L