



BABICH

LASTING CHARACTER

BLACK LABEL
Marlborough
Pinot Noir
2024

Our Black Label range is crafted specifically to complement food.

This Pinot Noir is warm and soft in style with delicately textured tannins. A dark fruited and spicy wine, with great persistence, offering sweet cherry and raspberry notes with a hint of nutmeg.



WINEMAKER NOTES

Red cherry, raspberry, and cranberry conserve, touch of forest floor, cinnamon and cedar.

Fruit-Driven, Plums layered with cherry and cranberry echo from the nose. Earthy undertones, oyster mushroom, fine coating tannins and hints of dried herbs. Complex, balanced and elegant.

FOOD RECOMMENDATION

Ideal with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

AWARDS

INFORMATION

First Vintage	2012
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	N/A
Processing	De-stemmed but not crushed. Six to seven days pre-ferment soak - at total of four weeks on skins.
Fermentation Vessel	Open top vats
Fermentation	60% wild yeast, balance inoculated
Malolactic	Yes
Maturation	8 months in barrel
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.1 g/L
pH	3.56
Residual Sugar	0.4g/L