



FAMILY ESTATES
Marlborough
Organic
Pinot Gris

2019



Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

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



LASTING CHARACTER



WINEMAKER NOTES

White floral aromas over mineral apple notes with a touch of mace and citrus.

Structured and solid upon entry and displaying ginger and darker spices with lemon and ripe apple lingering. A suggestion of cinnamon on the finish. Complex and intriguing.

FOOD RECOMMENDATION

A great match with fresh fish and seafood or a delicious chicken Tikka Masala.

AWARDS



BABICH

NEW ZEALAND WINE
SINCE 1916

BABICHWINES.COM

INFORMATION

First Vintage	2017
Grape Variety	Pinot Gris
Region	Wairau Valley, Marlborough
Clonal Selection	GM 2/5
Harvest Method	Machine
Harvest Dates	13 March
Harvest Analysis	21.6 °Brix; pH 3.37; TA 6.4 g/L
Processing	12 hours skin contact, then pressed and clarified.
Fermentation Vessel	Tank and older oak casks
Fermentation	Wild yeast at relatively warm temperature.
Malolactic	100%
Maturation	The tank portion was transferred with lees to old oak casks. 6 months with stirring.
Fining	Pea protein and yeast cell walls
Filtration	0.45 µm

TECHNICAL NOTES

Alcohol	13.0%
TA	5.2 g/L
pH	3.31
Residual Sugar	0.9 g/L