



FAMILY ESTATES  
Marlborough  
Organic  
Pinot Gris

2020



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

Floral and bready with nutmeg, honey suckle, pear and ginger.

Soft and mouth filling entry with good volume and structure throughout. Baked pear, quince and mineral are joined by soft lime and red guava on the long finish.

## 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 - whole berries                                                              |
| Harvest Dates       | 4th April                                                                            |
| Harvest Analysis    | 21.8 °Brix; pH 3.30; TA 4.0 g/L                                                      |
| Processing          | Crushed - 3 hours skin contact, then pressed and clarified.                          |
| Fermentation Vessel | 50% tank and 50% (older) oak casks.                                                  |
| Fermentation        | Wild yeast at relatively warm temperature.                                           |
| Malolactic          | 100%                                                                                 |
| Maturation          | The tank portion was transferred with lees to old oak casks. 7 months with stirring. |
| Fining              | Yeast cell walls                                                                     |
| Filtration          | 0.45 µm                                                                              |

## TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 13.0%   |
| TA             | 7.3 g/L |
| pH             | 3.44    |
| Residual Sugar | 1 g/L   |