

FAMILY ESTATES Marlborough Organic Pinot Noir





Babich Wines has been producing organically grown grapes from our estateowned 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.





WINEMAKER NOTES

Ethereal floral notes float above dark fruits, earthy spice, and vanilla. Some strawberry aromas also.

Forest floor and sweet fruits - think of Doris plum and raspberry, red liquorice. Solid, dense and smoothly structure with a warm spicy finish. Brooding but layered with juicy red elements.

FOOD RECOMMENDATION

A perfect partner to poultry or fish dishes.

AWARDS

92 POINTS

Cameron Douglas MS

- www.camerondouglasms.com

4 STARS

Michael Cooper

- www.michaelcooperwines.co.nz



BABICHWINES.COM

INFORMATION

First Vintage 2014

Grape Variety Pinot Noir

Region Wairau Valley, Marlborough

Clonal Selection 48% 667; 47% 777 & 5%114

Harvest Method Machine

Harvest Dates 23rd March

Harvest Analysis

Brix 23.3, pH 3.63, T.A.

6.3g/L

Machine harvested destemmed in vineyard. Seven days cold soaking prior to ferment. Four weeks on skins in total.

Fermentation Vessel Open top vats

Processing

Fermentation 100% Wild Ferments with

indigenous yeast.

Malolactic Yes, in barrel

Maturation 7.5 months in barrel

Fining Pea Protein

Filtration Yes

TECHNICAL NOTES

Alcohol 13.0%

TA 5.9 g/L

pH 3.5

Residual Sugar 0.3 g/L