



WINEMAKERS' RESERVE

Marlborough Pinot Noir

2020

This hand-crafted Pinot Noir offers ripe dark fruits of plum and cherry, with a hint of cinnamon. Sweet and densely fruited, warm and generous in style. A deliciously smooth, full-flavoured Marlborough Pinot Noir.



LASTING CHARACTER



WINEMAKER NOTES

Black cherry and raspberry fruit aromas with a touch of cedar and a sweet fennel lift.

Medium weight with layers a ripe fruits - plum, raspberry and strawberry. Violet, vanilla and a hint of forest floor detected also. Expansive and elegant with a light spicy finish.

FOOD RECOMMENDATION

Chargrilled scotch fillet steak topped with grilled flat mushrooms.

AWARDS

4.5 STARS - MichaelCooperwines.com



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INFORMATION

First Vintage	2000
Grape Variety	Pinot Noir
Region	Wairau Valley, Marlborough
Clonal Selection	Various
Harvest Method	Machine, de-stemmed at harvest to bin
Harvest Dates	27th March
Harvest Analysis	°Brix 23-24; pH 3.50-3.60; TA 6.5-7.0g/L
Processing	Not crushed, cold soak 5-7 days.
Fermentation Vessel	Open vats
Fermentation	100% wild yeast ferments, pre & post ferment maceration on skins approximately 21 days in total. Minimal plunging of cap.
Malolactic	Yes, in barrel
Maturation	8 months on lees in barrel. 35% New Oak
Fining	None

TECHNICAL NOTES

Filtration	Yes
Alcohol	13.5%
TA	6.2g/L
pH	3.5
Residual Sugar	0.4g/L