

FAMILY ESTATES Marlborough Organic Pinot Gris





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

Exotic fruits with pear, Braeburn apple and honey suckle. Ginger and nutmeg spices.

Sweet pear and peach on entry with a touch of rose petal and ginger. Also a hint of white pepper spice. Soft, warm & finely structured with a juicy finish.

FOOD RECOMMENDATION

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

AWARDS



BABICHWINES.COM

INFORMATION

First Vintage 2017

Pinot Gris **Grape Variety**

Wairau Valley, Marlborough Region

Clonal Selection GM 2/5

Harvest Method Machine

Harvest Dates 25th March

22.5 Brix, pH 3.47, Harvest Analysis

T.A. 6.2g/L

Crushed - 6 hours skin contact, then pressed and **Processing**

clarified.

Fermentation Vessel Stainless Steel tank

With a combination of Fermentation

indigenous and commercial

yeast strains.

Malolactic 100%

Matured in old oak barrels. Maturation

Two months on lees.

Fining Yeast cell walls

Filtration $0.45 \, \mu m$

TECHNICAL NOTES

Alcohol 13.5%

TA 4.0 g/L

рΗ 3.51

Residual Sugar 0.5 g/L