



BLACK LABEL
Marlborough
Pinot Noir
2022

Our Black Label range is crafted specifically to complement food.

This Pinot Noir is warm and soft in style with delicately textured tannins. A dark fruited and spicy wine, with great persistence, offering sweet cherry and raspberry notes with a hint of nutmeg.



LASTING CHARACTER



WINEMAKER NOTES

Dark fruits, plum and cherry with brambly red notes also. Cedar and vanilla also.

Cocoa, red and black forest berries and dried herbs. Notes of earth and plum also. Fine, coating tannins, medium weight and mouth filling. Juicy finish.

FOOD RECOMMENDATION

Ideal with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

AWARDS



BABICH

NEW ZEALAND WINE
SINCE 1916

BABICHWINES.COM

INFORMATION

First Vintage	2012
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	N/A
Processing	De-stemmed but not crushed.
Fermentation Vessel	Open top vats
Fermentation	Wild & inoculated ferments
Malolactic	Yes
Maturation	5 months
Fining	Skim Milk
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	5.6 g/L
pH	3.67
Residual Sugar	Dry