



BLACK LABEL
Marlborough
Pinot Noir
2023

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 cherry and raspberry conserve along with vanilla, nutmeg and cedar.

Silken tannins give a smooth the entry dominated by savoury notes and red fruits. Dried cranberry merge with dark plum which lingers along with mineral elements on the finish. Cocoa also detected. Complex and elegant.

FOOD RECOMMENDATION

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

AWARDS



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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. Six to seven days pre-ferment soak - at total of four weeks on skins.
Fermentation Vessel	Open top vats
Fermentation	60% wild yeast, balance inoculated
Malolactic	Yes
Maturation	10 months in barrel
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.65
Residual Sugar	0.4g/L