

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

Morello cherry and bramble with cedar, vanilla and coffee spice, touched by anise and dried herbs.

A solid entry of red and black fruits carries through with licorice, plum and a touch of cocoa. The tannins are fine and even, giving shape to a dense, layered palate that finishes warm and spicy, with subtle notes of leather and earth.

FOOD RECOMMENDATION

A perfect partner to poultry or fish dishes.

AWARDS



BABICHWINES.COM

INFORMATION

First Vintage 2014

Grape Variety Pinot Noir

Region Wairau Valley, Marlborough

Clonal Selection Various

Harvest Method Machine

Harvest Dates 23rd & 24th March

Harvest Analysis Various

Processing Not crushed, cold soak 7

days.

Fermentation Vessel Open top vats

90% Wild Ferments with

indigenous yeast. Balance inoculated. Pre & post

Fermentation ferment maceration on skins

approximately 21 days in

total.

Malolactic Yes, in barrel

Maturation 11.5 months in barrel

Fining Pea Protein

Filtration Yes

TECHNICAL NOTES

Alcohol 13.1%

TA 5.9 g/L

pH 3.65

Residual Sugar Dry