



BLACK LABEL
Marlborough
Pinot Noir
2024

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

Red cherry, raspberry, and cranberry conserve, touch of forest floor, cinnamon and cedar.

Fruit-Driven, Plums layered with cherry and cranberry echo from the nose. Earthy undertones, oyster mushroom, fine coating tannins and hints of dried herbs. Complex, balanced 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	8 months in barrel
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.1 g/L
pH	3.56
Residual Sugar	0.4g/L