



WINEMAKERS' RESERVE
**Marlborough
Pinot Noir**
2025



This hand-crafted Pinot Noir offers ripe dark fruits of plum and cherry, with a hint of cinnamon. Sweet and densely fruited, warm and generous in style. A deliciously smooth, full-flavoured Marlborough Pinot Noir.



LASTING CHARACTER



WINEMAKER NOTES

Strawberry to the fore with hints of chocolate, dried herbs and a gentle cinnamon lift. Lightly savoury.

Fleshy, sweet-fruited entry of plum and cherry, followed by vanilla and a hint of coffee. Forest-floor and sage bring a savoury edge, finishing graceful and composed. Smooth and mouth-filling.

FOOD RECOMMENDATION

Chargrilled scotch fillet steak topped with grilled flat mushrooms.

AWARDS



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INFORMATION

First Vintage	2000
Grape Variety	Pinot Noir
Region	Wairau Valley, Marlborough
Clonal Selection	Various
Harvest Method	Machine, de-stemmed at harvest
Harvest Dates	21st March
Harvest Analysis	°Brix 22.7; pH 3.54; TA 6.6g/L
Processing	Not crushed, cold soak 5 days.
Fermentation Vessel	Open vats
Fermentation	100% wild yeast ferments, pre & post ferment maceration on skins approximately 28 days in total.
Malolactic	Yes, in barrel
Maturation	4 months on lees in barrel. 35% New Oak
Fining	Potato Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.6g/L
pH	3.66
Residual Sugar	0.3g/L