



FAMILY RESERVE
**Marlborough
Pinot Noir**

2022

Babich Wines was the first New Zealand wine company to win a Gold Medal for Pinot Noir in the 1980's, and that legacy of excellence remains.

From our certified sustainable vineyards in Marlborough's prime subregions, comes this luxurious Pinot Noir, displaying delicate spice, plum, cherry and earthy flavours.



LASTING CHARACTER



WINEMAKER NOTES

Raspberry, plum and dark cherry with a hint of charcuterie & dried herbs.

Bright and juicy with a smooth texture and a medium-light weight. Brambly red fruits with darker berry notes. Wood smoke and dried herbs on finish

FOOD RECOMMENDATION

An ideal partner to strongly flavoured foods such as balsamic marinated steak or salami, artichokes, olives and sun-dried tomatoes.

AWARDS



BABICH

NEW ZEALAND WINE
SINCE 1916

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INFORMATION

First Vintage	1997
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak
Fermentation Vessel	Open vats
Fermentation	Up to 32C with minimal plunging. Some post ferment skin contact.
Malolactic	Yes
Maturation	6 months in barrels
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.6g/L
pH	3.61
Residual Sugar	Dry

