



BABICH  
Marlborough  
Pinot Gris  
2023

Crafted from vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris. This stunningly juicy wine is dry in style, offering red apple, pear, stone-fruit and spice flavours with a soft, elegant finish.



LASTING CHARACTER



## WINEMAKER NOTES

Exuberant with pear, ginger, citrus and peach. Notes of lychee and rock melon can also be found along with a touch of brioche.

Big and glossy on entry with flavours of ripe pear, apple and orange. These progress through the palate and linger sweetly on the finish. Mouth filling, generous and focused - a complete wine.

## FOOD RECOMMENDATION

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

## AWARDS

4 STARS - Michael Cooper, NZ Listener Magazine, June 2024



# BABICH

NEW ZEALAND WINE  
SINCE 1916

[BABICHWINES.COM](http://BABICHWINES.COM)

## INFORMATION

First Vintage	1997
Grape Variety	Pinot Gris
Region	Marlborough
Harvest Method	Machine
Harvest Dates	3rd to 9 <sup>th</sup> April
Harvest Analysis	Various
Processing	The Echelon fruit had four hours skin contact prior to pressing. All juice was stirred on lees 12-24hrs before clarification and fermentation.
Fermentation Vessel	7% Barrel ferment, balance in tank.
Fermentation	Predominately fermented with selected yeast strains: <i>Saccharomyces cerevisiae</i> , <i>Lachancea thermotolerans</i> and <i>Pichia kluyveri</i> yeast. 20% wild yeast. Ferment temperature: 8-22C
Malolactic	14%
Fining	Yeast Hulls
Filtration	Yes

## TECHNICAL NOTES

Alcohol	13.5%
TA	5.7 g/L
pH	3.51
Residual Sugar	5.2 g/L