



BABICH

Marlborough Pinot Noir 2023

In the early 1980's Babich Wines was the first New Zealand wine company to win a Gold Medal for Pinot Noir, and that legacy of excellence remains. From our 100% certified sustainable vineyards in Marlborough's prime subregions, comes this smoothly luxurious Pinot Noir, displaying delicate spice, plum, cherry and earthy flavours.



LASTING CHARACTER



WINEMAKER NOTES

Cherry, vanilla, plum and cedar. Also darker earthy notes and a touch of cinnamon.

Gentle on entry with raspberry notes leading the way. Red fruits are soon joined by plum, dried herbs, mushroom and coffee bean. Medium weight with good volumes and density from the fine tannins. Layered and mouthwatering wine with a persistent spicy 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	Predominately 667; 777; 114
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	4-5 months in barrels
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.1 g/L
pH	3.73
Residual Sugar	0.3g/L