



BLACK LABEL
Marlborough
Pinot Gris
2025

Our Black Label range is crafted specifically to complement food.

This Pinot Gris, partially fermented in oak barriques, offers flavours of toffee, nectarine and pear, with a hint of ginger. Dry, rich and complex, with layers of flavour. A full-bodied style with great weight and a creamy density.



LASTING CHARACTER



WINEMAKER NOTES

Honeyed pear, cinnamon and lemon and new hay notes.

Floral and lush on entry with pear, ginger and creamy weight through the palate. Gingerbread too. Pear returns with mineral notes to linger on the finish. Rich and softly textured.

FOOD RECOMMENDATION

Great with seafood - particularly shellfish such as scallops. Or try a vegan mushroom or creamy vegetable risotto.

AWARDS



BABICH

NEW ZEALAND WINE
SINCE 1916

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INFORMATION

First Vintage	2009
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	N/A
Harvest Method	Machine
Harvest Dates	28th March - 3 rd April
Harvest Analysis	Average: 21.7 Brix; pH 3.45; TA 6.15g/L
Processing	Echelon & Cowslip Valley fruit skin soaked for 24 hours prior to pressing. Juice stirred on lees for 48hrs prior to settling.
Fermentation Vessel	65% Barrel fermented.
Fermentation	50% wild ferment balance inoculated.
Malolactic	20%
Maturation	Seven months on lees in tank and barrel.
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.0 g/L
pH	3.56
Residual Sugar	2.2 g/L