BABICH

Marlborough Pinot Noir

2025

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

Sweet dark fruits with notes of cherry, prune and strawberry layered over cola, cinnamon and vanilla. Earthy mushroom notes too.

Supple and medium weight with great drive. A line of cherry carries through the palate and is joined by lingering raspberry and cranberry notes. Fine-grained tannins and a nervy focus bring freshness, well supported by lush fruit and a subtle herbal complexity.

FOOD RECOMMENDATION

Smoked paprika lamb shoulder or Venison koftas with pomegranate molasses and mint yogurt.

AWARDS

90 Pts - JamesSuckling.com

BABICH

NEW ZEALAND WINE
SINCE 1916

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INFORMATION

First Vintage	1997
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	667, 777, Abel, 5, 13 & 115
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	Several months in barrels
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.63 g/L
pH	3.63
Residual Sugar	Dry