



BABICH

Marlborough Pinot Gris 2026

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

Fresh, vibrant and lifted with ginger, lychee and pear. Notes of lime blossom and nutmeg too.

Juicy entry with lovely weight and texture. Sweet apple, pear and apricot explode onto the palate and carry through with persistence. Mineral notes join on the finish. Primal yet complex.

FOOD RECOMMENDATION

Roast pork belly with a spiced apple and pear chutney or Roasted pumpkin and ginger laksa with crispy tofu.

AWARDS

90 Pts - CameronDouglasMS.com



BABICH

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INFORMATION

First Vintage	1997
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	Various
Harvest Method	Various
Harvest Dates	Various
Harvest Analysis	Various
Processing	15 hours skin contact prior to pressing. The juice of these portions also had 48 hours of lees stirring before clarification and inoculation.
Fermentation Vessel	Fermented in stainless steel tanks
Fermentation	Predominately fermented with <i>Saccharomyces cerevisiae</i> , and <i>Torulaspora delbrueckii</i> . Ferment temperature: 8-18C
Malolactic	Nil
Maturation	3 months on lees post ferment
Fining	Yeast Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.3 g/L
pH	3.51
Residual Sugar	6.3 g/L