



# BABICH

NEW ZEALAND WINE  
SINCE 1916

BLACK LABEL:

## Marlborough Pinot Noir 2015



A wine first produced in 2014 that is sold exclusively to restaurants and bars. The Black Label Pinot Noir has been developed to complement food. It is a dark fruited and spicy with great persistence.

### INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Waihopai
Vineyard/s	Cowslip Valley
Clonal selection	777/667/115/5/13/abel
Harvest method	Machine
Harvest dates	31st March – 3 <sup>rd</sup> April 2015
Processing	Pre-ferment cold soak
Fermentation vessel	Open vat
Malolactic	Yes
Maturation	11 months in Oak. 20% new
Fining	Gelatine
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

<b>Bottling date</b>	13/04/2016
<b>Alcohol</b>	14.0%
<b>TA</b>	5.8 g/l
<b>pH</b>	3.59
<b>Residual sugar</b>	Dry

### WINEMAKER NOTES

#### Nose

A spicy hit with dark sweet undertones.

#### Palate

The palate has sweet fruits and dark earthy elements concentrated and focused with viscosity and volume. Cocoa lingers on.

#### Recommended food

Ideal with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

<b>Serving temperature</b>	18°C
<b>Recommended cellaring</b>	0-6 years
<b>First vintage</b>	2012

### AWARDS

<b>Double Gold Medal – Best Pinot Noir – Best Red Wine</b>	WSWA Wine Awards 2017
<b>Blue Gold Medal</b>	Sydney International Wine Competition 2017
<b>Gold Medal</b>	New York World Wine & Spirits Competition 2016



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