



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Noir 2016



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 and Wairau Valleys
Vineyard/s	Cowslip Valley and Headwaters
Clonal selection	Various
Harvest method	Pellenc Selectiv
Harvest dates	23rd March – 9th April
Processing	Crushed to tank 3-4 days cold soak
Fermentation vessel	Open vat
Fermentation	Wild and inoculated yeast Post ferment skin contact
Malolactic	Yes, in barrel
Maturation	New and seasoned oak: French/Hungarian 11 months
Fining	Egg white



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Pinot Noir 2016



TECHNICAL NOTES

Bottling date	2/02/2017 (First)
Alcohol	13.50%
TA	5.8 g/l
pH	3.65
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Supple and fruit forward style with lifted aromas and a spicy finish.

Recommended food

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

Serving temperature	18°C
Recommended cellaring	1-3 years
First vintage	2012

AWARDS

GOLD MEDAL	Seoul International Wine Competition 2017
GOLD MEDAL	China Wine & Spirits Awards 2017



EXCELLENCE *through* EXPERIENCE

