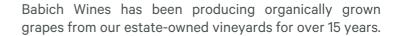


FAMILY ESTATES:

Marlborough Organic Pinot Noir 2019



The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophisticated drinkability that Babich is famous for around the world.



INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	Olive block: 667-25%; 114-35%; 777-18%, Gallery Block (young clonal mix): 22%
Harvest method	Machine
Harvest date	7 th & 11th March
Harvest Analysis	Olive: Brix 25.3; pH3.70; TA6.4g/L Gallery: Brix 23.8; pH 3.54; TA 6.3g/L
Processing	Machine harvested - destemmed in vineyard. Seven days cold soaking prior to ferment.
Fermentation vessel	Open top vats
Fermentation	22% wild ferment balance inoculated - four weeks on skins in total.
Malolactic	Yes, in barrels
Maturation	10 months in barrel
Fining	Pea Protein
Filtration	Yes
	four weeks on skins in total.







FAMILY ESTATES:

Marlborough Organic Pinot Noir 2019

A medium-bodied, smooth style Pinot Noir produced from our organic certified Headwaters Vineyard in the Wairau Valley. Finely textured layers of black cherry and plum flavours, with hints of nutmeg and liquorice.



TECHNICAL NOTES

Alcohol	14.0%
TA	5.4g/L
рН	3.62
Residual sugar	Dry

WINEMAKER NOTES

Nose

Black cherry and olive. Violet notes and a touch of cedar and liquorice.

Palate

Smooth and dense entry displaying dark fruits, morello cherry and plum, and nutmeg that persists through onto the lingering finish. Savoury dried herb and leather elements are also present.

First vintage 2	
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AWARDS	



