

## Babich Marlborough Pinot Noir 2013

We were the first New Zealand company to win a Gold Medal for Pinot Noir back in the early 80's. From several vineyards positioned throughout Marlborough comes this smooth Pinot Noir displaying delicate spice, plum, cherry and earthy flavours.

**Region:**

Marlborough

**Recommended Food:**

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

**Recommended Cellaring:**

1-5 years

**Production Notes:**

This wine is a blend of various parcels of fruit from the extensive Babich vineyards in Marlborough. Fruit was harvested at optimum ripeness and fermented in open vats. After an extended period of maceration the various batches were drained off skins and put into new and old oak barriques. After several months the wines were assessed and blended.

**Technical Notes:**

Alcohol: 13.5%

TA: 6.94g/l

pH: 3.5

Residual Sugar: 0g/l

**Tasting Notes:**

Aromas of wild strawberry and cherry. Dark cedar notes with a hint of mint and dried herbs. Ripe, medium weight and good volume with fine tannins and spicy length - finishing with dark fruits and savoury cedar.

**Awards:**

DOUBLE GOLD - 97 POINTS - 2014 San Francisco International Wine Competition

GOLD MEDAL - Fingers Lake International Wine Competition 2015

*Excellence Through Experience*

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