

# Babich Pinot Gris



## Origin

|             |             |
|-------------|-------------|
| Country     | New Zealand |
| Wine Region | Marlborough |
| Winery      | Babich      |

## Technical Data

|                        |                |
|------------------------|----------------|
| Grape Varieties        | Pinot Gris     |
| Type                   | Dry white wine |
| Bottle Sizes Available | 750 ml         |
| Closure                | Screw cap      |

**Vinification** 6 hours of skin contact and 48 hours lees stirring prior to clarification and fermentation. 85% of the juice ferments in stainless steel tanks and the remaining 15% in old oak barriques. A small amount of the juice ferments with wild yeast.

**Ageing** 4 month on fine lees in stainless steel tanks.

## Awards and certificates



GOLD MEDAL -  
Marlborough  
Wine Show 2021

## Description

**In Brief** An award-winning Pinot Gris which shows Babich's skill of making exceptional wines from different grape varieties.

**Tasting notes** Pear and ginger followed by orange blossom and apricot. Creamy weight on the entry and initial flavours take the lead from the nose, with pear and ginger to the fore. Also notes of tangerine and some biscuit complexity. A hint of peach schnapps lingers on the finish.

**Food Pairing** Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

## Notes

