

# Babich Black Label Pinot Noir 2014

A wine first produced in 2014 that is sold exclusively to restaurants and bars. The Black Label Pinot Noir is 100% estate grown and has been developed to complement food. It is a dark fruited and spicy wine with great persistence.

## 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:

0-6 years

#### **Production Notes:**

The fruit was harvested in excellent condition from our Cowslip Valley Vineyard in the Waihopai Valley (80%) and our Headwaters Vineyard near Renwick in Marlborough's Wairau Valley (20%). The grapes were crushed to open top vats and, following a period of cold soaking, fermented with frequent plunging of the cap. After a period on skins post primary ferment the wine was moved to 225L oak barriques to undergo malolactic fermentation and mature for 10 months. After that the wine was blended, lightly fined and bottled in mid March.

#### **Technical Notes:**

Alcohol: 13.5% TA: 5.9g/l pH: 3.56

Residual Sugar: 0g/l

## **Tasting Notes:**

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

#### Awards:

GOLD MEDAL - China Wine & Spirits Awards 2015

GOLD MEDAL - 92 POINTS - San Francisco International Wine Competition 2015

4.5 STARS - Cameron Douglas, Master Sommelier, TheShout NZ/HospitalityBusiness Magazine, June issue 2015

4.5 STARS, 90 POINTS -Sam Kim, www.wineorbit.co.nz, May 2015

SILVER MEDAL - International Wine & Spirit Competition 2015

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SILVER MEDAL - Marlborough Wine show 2015

90 POINTS - Wine Spectator Magazine, Oct 31, 2015

4 STARS, 18/20 POINTS -Raymond Chan, www.raymondchanwinerviews.co.nz, Jan 2016

SILVER MEDAL - San Francisco International Wine Competition 2016



