

Babich Black Label Pinot Noir 2015

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: 14.0%

TA: 5.8g/l

pH: 3.59

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 - *New York World Wine & Spirits Competition 2016*

SILVER MEDAL - *International Wine & Spirits Competition 2016*

BLUE GOLD MEDAL - *Sydney International Wine Competition 2017*

TOP 100 - *Sydney International Wine Competition 2017*



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