

# Babich

NEW ZEALAND WINE  
SINCE 1916

HERITAGE SERIES:

## East Coast Vintara Red 2016



### INFORMATION

#### Grape Varieties

Region East Coast

Harvest method Machine

#### Processing

The fruit is crushed at our Auckland winery and fermented at relatively high temperatures with frequent pump-overs for tannin and colour extraction. The wine is then pressed and blended then allowed to mature prior to bottling.

Fermentation vessel Stainless Steel Tank

Filtration Yes



EXCELLENCE *through* EXPERIENCE



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### TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 13.0%   |
| TA             | 5.8 g/l |
| pH             | 3.66    |
| Residual sugar | Dry     |

### WINEMAKER NOTES

#### Nose

A spicy aroma of red fruit, vanilla and toffee apple.

#### Palate

A smooth medium weight palate showing sweet fruit, raspberries with a touch of earthy richness.

#### Recommended food

Can be enjoyed with pasta, or as an accompaniment to beef or lamb dishes. Try it with wiener schnitzels topped with grilled mushrooms. Well suited to winter drinking.

|                     |      |
|---------------------|------|
| Serving temperature | 18°C |
|---------------------|------|

|                       |           |
|-----------------------|-----------|
| Recommended cellaring | 0-3 years |
|-----------------------|-----------|



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