



NEW ZEALAND WINE
SINCE 1916

HERITAGE SERIES:

Marlborough Rosé 2017

This fragrant dry style of Rosé is produced from a blend of Pinot Noir clones grown in the Rapaura district of Marlborough.



INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub Region	Rapaura
Clonal selection	10/5; 115, 667, 777
Harvest method	Machine
Processing	3hrs skin soak
Fermentation vessel	Stainless steel tank
Fermentation	Various yeast and temperatures
Malolactic	None
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE



Babich

NEW ZEALAND WINE
SINCE 1916

HERITAGE SERIES:

Marlborough Rosé 2017



TECHNICAL NOTES

Alcohol	12.5%
TA	6.1 g/l
pH	3.6
Residual sugar	Dry

WINEMAKER NOTES

Nose

Raspberry, strawberry and cream with a hint of citrus and some sweet pastry notes.

Palate

Red berries, nectarine and melon. Panna-cotta and spice with good volume, sweet mid-palate fruit and a lingering dry finish.

Recommended food

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

Recommended cellaring 1-3 years

First vintage 2017



EXCELLENCE *through* EXPERIENCE

