



BABYDOLL

WINE OF NEW ZEALAND

Deliciously diFfeRent

Our *BABYDOLL* sheep live beneath the vines, nibbling on grass and  weeds and giving their name to our delicious wines. *Small but mighty*, they're  wonderful groundskeepers. Yes, they need a little help to keep the mowing going. But it's all for the good of the grapes.



Babydoll Pinot Gris 2021 Tasting Note

Bouquet: This Pinot Gris is abundant ripe yellow peach, nectarine, young apricots and poached pear

Palate: The palate shows a wonderful balance between fruit sweetness and acidity, with a lingering and refreshing finish.

Food Match: Ideal with Asian food, chicken or light pasta dishes.

Dietary

Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring

Recommendation: Enjoy now, or cellar up to 2 years.

Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with stunning fruit. We had clear warm days throughout March, so we could pick at our leisure, without any pressure from the elements.

The resulting Pinot Gris is focused, with lifted aromatics and a beautiful concentrated mouthfeel.

Winemaking

Selected parcels of Pinot Gris were individually harvested, de-stemmed and then gently pressed. The juice was cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours. Following fermentation the wine was blended, stabilised, and then filtered prior to bottling.

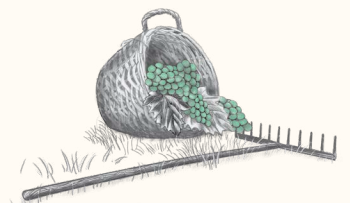
Winemaker Natalie Christensen

Harvest Date: 21st March - 22nd March 2021

Vineyard: Seaview Vineyard, Marlborough

Alcohol: 13.0% **pH:** 3.45

Residual sugar: 4.3 g/l **TA:** 5.5



babydollwines.co.nz