



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 Sparkling Blush 2021

Tasting Note

Bouquet: This beautiful pale-sparkling blush is delicate with white peach, persimmon and floral characters.

Palate: The palate is brilliantly balanced with pomegranate and pear flavours, with a crisp refreshing finish.

Food Match: Perfect with summer salads, fresh sashimi and celebration lunches.

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.

Winemaking

The Pinot Gris parcels were harvested separately, pressed and cold settled for 72 hours. The clear juice was racked off and each parcel of juice was fermented separately, using selected yeast strains for Pinot Gris to enhance varietal character. A long, cool fermentation took place in stainless steel tanks to capture and enhance the fruit flavours of stone fruit and pear. The blend was then blushed with 0.5% Kolor to give the pink hue, then stabilised and filtered prior to bottling.

Winemaker: Natalie Christensen

Harvest Date: 21st - 22nd March 2021

Vineyard: Awatere Valley, Marlborough

Alcohol: 13.0% **pH:** 3.5

Residual sugar: 5.3 g/l **TA:** 5.2

