

BABYDOLL

WINE OF NEW ZEALAND



SPARKLING BLUSH MARLBOROUGH 2020

It's the little things in life that count and it's the littlest sheep that help make Babydoll wines. Our sustainable collection of wines are pure and intense with plenty of character, just like the Babydoll sheep we named them after.

These tiny sheep keep our vineyards tidy year round because they're too small to reach the grapes. Using one of nature's mowers means our wines are better for the environment and taste better too. Celebrate life's little moments with Babydoll wines.

TASTING NOTE

Bouquet: Delicate with spicy white peach, pear, persimmon and floral characters.

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

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

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

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

VINTAGE SUMMARY

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

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 4% Syrah to give the pink hue, then stabilised and filtered prior to bottling.



Winemaker: Natalie Christensen

Harvest Date: 20th - 26th March 2020

Alcohol: 10.5% **pH:** 3.15

Residual Sugar: 8.5 g/l **TA:** 7.2



  babydollwines

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