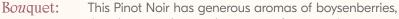
BABYDOLL WINE OF NEW ZEALAND Deliciously diFfeRent

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.





ripe damson plum and nuances of warm spice.

PalaTe: Juicy blueberries and black plum, balanced with gentle tannins and a subtle toasty finish.

Food Match: Superb on its own, or paired with duck, lamb or baked

vegetable pasta.

Dietary

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

Cellaring

Recommendation: Enjoy now, or cellar up to 3 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, perfect conditions for growing flavoursome Pinot Noir.

Our Babydoll Pinot Noir was harvested in excellent condition and the resulting wine is showing the wonderful characters that Marlborough is known for.

Wine making

Individual parcels of Pinot Noir were harvested and field de-stemmed, and later inoculated with selected yeasts to enhance varietal character. A fast fermentation proceeded with delicate cap management to craft a wine with elegance and balance. When primary fermentation was complete, the parcels were gently pressed and kept separate. After undergoing secondary fermentation with oak and twelve months of aging, the wine was blended, stabilised and filtered prior to bottling.

Winemaker Natalie Christensen
Harvest Date: 18th - 25th March 2020

Vineyard: Marlborough

Alcohol: 13.5% pH: 3.77
Residual sugar: 1.5 g/l TA: 4.9





