



# 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 2020

### 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 granted permission 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:** 20<sup>th</sup> - 26<sup>th</sup> March 2020

**Vineyard:** Awatere Valley, Marlborough

**Alcohol:** 10.5%      **pH:** 3.15

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

