

ROMI

selects

BABCHE PINOT NOIR

Babche, a slavic term of endearment for Grandma, is run by Niki Nikolovska and her husband Tim Byrne on Victoria's beautiful Bellarine Peninsula. The project is an ode to Niki's Macedonian grandparents who raised animals, grew their own fruits and vegetables, made cheese and bread, and, of course, produced their own wine. Babche is based on this handcrafted ethos - they use hand-cranked basket presses and their fermentations are long and rolling. While the grapes are currently being sourced from certified organic/biodynamic growers around Victoria, Niki and Tim are in the process of establishing their own vineyard and permaculture farm.

VINTAGE: 2021

REGION: Victoria, Australia

VINEYARD: Nurringa Park

GRAPES: Pinot Noir

YEASTS: Wild

FERMENTATION: Destemmed, maloactic in stainless steel, then manually basket pressed

AGED: 8 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 11.5%

SOIL: Sandy loam, ironstone

TOTAL PRODUCTION: 65 cases

VOLUME: 750mL

