



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2016

This Sauvignon Blanc is produced from a selection of grapes from our Marlborough vineyards located in the Waihopai and Awatere Valleys. A combination of both barrel and cool tank fermentation has added complexity and interest to this intensely flavourful wine.

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	MS mostly
Harvest method	Machine
Harvest dates	4 th -15 th April
Processing	Extended lees contact
Fermentation vessel	New & Old Oak
Fermentation	Wild & inoculated
Malolactic	40%
Maturation	5 months in barrel
Fining	Isinglass
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.7 g/l
pH	3.2
Residual sugar	1.6 g/l

WINEMAKER NOTES

Nose

Barrel fermented complexity with orange-floral and mineral elements on the nose.

Palate

The palate is all about texture - tightly packed yet smooth and mouth-filling - seamless. Green fruits and lime run through to the long finish.

Recommended food

Partner it with crumbed chicken breasts dabbled with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

Recommended cellaring	1-7 years
First vintage	2001

AWARDS

Gold Medal	Royal Easter Show Wine Awards 2017
5 STARS	Michael Cooper, www.michaelcooper.co.nz , May 2017



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