



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2017



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

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| Grape Varieties | Sauvignon Blanc |
| Region | Marlborough |
| Harvest method | Machine |
| Harvest dates | 6 th -20 th April |
| Harvest Analysis | 20.1-21.5 Brix; pH 3.121-3.24; TA 8.2-9.4g/L |
| Processing | Crushed & de-stemmed. |
| Fermentation vessel | A selection of 500 & 600L puncheons, 225L barriques and 320L cigars, French oak 25% new |
| Fermentation | Ferments moved directly to oak as soon as active - 100% wild yeast. |
| Malolactic | 20% |
| Maturation | Eight months on lees with frequent stirring. |
| Fining | The juice was lightly fined with gelatine. |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

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|----------------|---------|
| Alcohol | 13.0% |
| TA | 6.4 g/l |
| pH | 3.33 |
| Residual sugar | Dry |

WINEMAKER NOTES

Nose

Ripe peppers, sweet pea, mandarin and guava elements mingle with more flinty notes. Complexing toffee aromas.

Palate

Powerful, driving and multifaceted. Rich with gooseberry, white stone fruit and displaying a savoury strength. Sweet capsicum lingers with a perception of sweetness on the dry, mineral 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).

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| Recommended cellaring | 1-7 years |
| First vintage | 2001 |

AWARDS

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| SILVER MEDAL | New Zealand International Wine Show 2018 |
| GOLD MEDAL | Global Sauvignon Blanc Masters 2018 |
| SILVER MEDAL | International Wine Challenge China 2019 |



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