



CLASSICS:

Marlborough Sauvignon Blanc 2018

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	28 th March to 7 th April
Harvest Analysis	Various
Processing	Crush – destemmed.
Fermentation vessel	Stainless Steel tanks
Fermentation	Commercial and wild yeast
Malolactic	Minimal
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Sauvignon Blanc 2018



TECHNICAL NOTES

Alcohol	13.0%
TA	6.7 g/L
pH	3.45
Residual sugar	3.6 g/L

WINEMAKER NOTES

Tasting Note

Blackcurrant and gooseberry aromas over tropical fruits and citrus with a trace of jasmine. Exuberantly fruity with mango, passionfruit, peach-skin and honeydew melon. Lemongrass leads to lime on the lingering and mouth-watering finish.

Recommended food

Screams out for seafood (think fresh oysters)!

Recommended cellaring 0-3 years

First vintage 1991

AWARDS

93 POINTS New World Wine Awards 2018

90 POINTS Decanter World Wine Awards 2019

GOLD MEDAL China Wine & Spirits Awards 2019



EXCELLENCE *through* EXPERIENCE

