



BABICH

NEW ZEALAND WINE
SINCE 1916

SELECT BLOCKS:

Marlborough Sauvignon Blanc 2020



Babich Select Blocks Marlborough Sauvignon Blanc, a vibrant and pure wine. Organic and Vegan certified, we produce it from select blocks off two organic Marlborough vineyards

INFORMATION

| | |
|----------------------------|--|
| Grape Varieties | Sauvignon Blanc |
| Region | Marlborough |
| Sub region | Wairau Valley & Awatere Valley |
| Clonal Selection | Various |
| Harvest method | Machine |
| Harvest date | 29 th March – 4 th April 2020 |
| Processing | Crush – de-stemmed |
| Fermentation vessel | Stainless Steel |
| Fermentation | At cool to moderate temperatures with selected yeast |
| Malolactic | None |
| Maturation | 3 months on lees in tank. |
| Fining | Pea Protein |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

| | |
|----------------|---------|
| Alcohol | 13.0% |
| TA | 6.0 g/L |
| pH | 3.27 |
| Residual sugar | 4.6 g/L |

WINEMAKER NOTES

Tasting Note

Floral aromas and white spices with apples, gooseberries and lemongrass.

Sweet, clean and well fruited entry with apples and rock melon taking the lead. A touch of snow pea and garden herbs on the midpalate with lingering notes of nectarine and lime. Good breadth and persistence.

Recommended food

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

Recommended cellaring 0-5 years

First vintage 2020

AWARDS



EXCELLENCE *through* EXPERIENCE

