



BABICH
NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Sauvignon Blanc 2021



A wine first produced in 2005 that is sold exclusively to restaurants and bars. The Black Label Sauvignon Blanc has been developed to complement food. Displaying the pungent and crisp characteristics that set Marlborough sourced fruit apart, shows greater depth and complexity on the palate.

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Crush - destemmed. Some stirring on juice lees.
Fermentation vessel	Stainless steel tank.
Fermentation	12% wild yeast ferments, balance inoculated with a combination of <i>Torulaspora delbrückii</i> , <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces thermotolerans</i> .
Malolactic	8%
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	6.4 g/L
pH	3.39
Residual sugar	2.5 g/L

WINEMAKER NOTES

Guava, pawpaw and passion fruit layered with grapefruit and a smoky green musk. Exotic.

Fat tropical entry and a full round mid-palate packed with fresh gooseberry, mango and stone fruit. Poised and powerful with a hint of jalapeño and lingering spice on the finish.

Recommended food

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy poppadoms.

First vintage	2005
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AWARDS



EXCELLENCE *through* EXPERIENCE

